

Madera

Private Dining & Large Party Menus

A service charge of 20% will be added to all parties of six or more in the main dining room.

Private Dining events will have a 21% service charge automatically added.

A corkage fee of \$25 per 750mL wine bottle applies for a maximum of two bottles.

A \$50 corkage fee will be charged for every additional bottle. No more than six bottles total are permitted.

Vegetarian and vegan options are available upon request.

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Madera

Breakfast

A la Carte Pricing

Starters

Choice of Kashi Cereal Section 5

Fresh Fruit and Berries 15

Artisan Breakfast Pastries,
House Made Preserves 11

Straus Dairy Whole Milk Yogurt with
Homemade Granola, Blackberry Honey 11

Half Grapefruit, Blackberry Honey 7



Specialties

House Made Corned Beef Hash
Poached Egg, Roasted Vegetables, Tomato, Sauce
Hollandaise 18

Traditional Eggs Benedict and Breakfast Potatoes
With La Quercia Prosciutto Americana 17
With Smoked Salmon with Spinach 18

Huevos Rancheros
Grilled Corn Tortilla, Sautéed Bell Peppers and
Onions, Ranchero Sauce, Queso Fresco 17

Smoked Salmon
Traditional Accompaniments and Bagel 18

Brunch

A la Carte Pricing

Starters

Broccoli Velouté
Pickled Ramps, Meyer Lemon Crème Fraiche 10

Baby Lettuce Salad
Shaved Asparagus, Green Strawberries,
Toasted Almonds, Sherry Vinaigrette 13

Caesar Salad, Meyer Lemon Scented Dressing 11



Mains

Huevos Rancheros
Grilled Corn Tortilla, Sautéed Bell Peppers and
Onions, Ranchero Sauce, Queso Fresco 17

Traditional Eggs Benedict and Breakfast Potatoes
With La Quercia Prosciutto Americana 17
With Smoked Salmon with Spinach 18

Pan Roasted Flounder
Ramps, Morel Mushrooms, Delta Asparagus,
Meyer Lemon Jus 24



Desserts

Passion Mango Mousse, Coconut Dacquoise,
Oven Roasted Pineapple Sorbet,
Tropical Fruit Toss 10

Sticky Toffee Pudding, Milk Crisp, Vanilla Bean
Ice Cream 10

Lunch

A la Carte Pricing

Starters

Broccoli Velouté
Pickled Ramps, Meyer Lemon Crème Fraiche 10

Baby Lettuce Salad
Shaved Asparagus, Green Strawberries,
Toasted Almonds, Sherry Vinaigrette 13

Caesar Salad, Meyer Lemon Scented Dressing 11



Mains

Cornish Hen Rotisserie
Ridgecut Gritmills Polenta, Roasted Cauliflower
and Broccoli, Natural Jus 24

Pan Roasted Flounder
Ramps, Morel Mushrooms, Delta Asparagus,
Meyer Lemon Jus 24

Grilled Niman Ranch Hanger Steak
House Fries, Herb Butter 28



Desserts

Passion Mango Mousse, Coconut Dacquoise,
Oven Roasted Pineapple Sorbet,
Tropical Fruit Toss 10

Sticky Toffee Pudding, Milk Crisp, Vanilla Bean
Ice Cream 10

Madera

Placed Hors D'oeuvres

Orders must be placed at least 24 hours in advance
\$6 Per Piece (Limit 3 selections)

Crab and Shrimp Cakes, Harissa Aioli

Shrimp Ceviche, Avocado Mousse

Mini Grilled Comte Cheese Sandwiches, Tomato Conit

Mushroom and Goat Cheese Tartlets

Grilled Yogurt and Madras Curry Chicken Skewers

Appetizers to Share

Grand Platter:

Orders must be placed at least 48 hours in advance
Oysters, Shucked Clams, Mussels Salad, Chilled Prawns, King Crab
Legs, Seaweed Salad, Cocktail Sauce, Mignonette 125

Poached Wild Mexican Prawns
Housemade Cocktail Sauce 17

Tempura Zuckerman Farms Delta Asparagus, Lemon Aioli 18

Artisanal Salumi, Cured Meats, Grilled Bread, Pickled Vegetables 19

Chef's Selection of Artisanal California Cheese 15

Housemade Flatbreads

Wild Ramp, Mushroom, Seascape Cheese 16

La Quercia Prosciutto, Tomato Fondue, Smoked Mozzarella 17

Prix Fixe Dinner Menus

Menu price is per person. Not inclusive of tax and service charge. Menus are subject to change.

\$75 Menu

Ecopia Farm Baby Green Salad
Shaved Seasonal Vegetables,
Dijon Mustard Vinaigrette

or

Broccoli Velouté
Pickled Ramps, Meyer Lemon Crème Fraiche



Pan Seared Cobia

Pearl Onion, Coriander Scented Savoy Cabbage Confit,
Smoked Char Roe Vinaigrette,
Lemon, Brown Butter Sauce

or

Niman Ranch Dry Aged New York Strip
Bordelaise, Carrot, Cippolini Onion, Spinach,
Bone Marrow Pudding



Passion Mango Mousse

Coconut Dacquoise, Oven Roasted Pineapple Sorbet,
Tropical Fruit Toss

or

Sticky Toffee Pudding
Milk Crisp, Vanilla Bean Ice Cream

\$85 Menu

Ecopia Farm Baby Green Salad
Shaved Seasonal Vegetables,
Dijon Mustard Vinaigrette

or

Broccoli Velouté
Pickled Ramps, Meyer Lemon Crème Fraiche



Seared Diver Sea Scallop

English Peas, Heirloom Carrots, Shallots, Crystalized
Ginger, Charred Onion and Lemon Oil

or

Grimaud Farm Guinea Hen
Whole Grains, Leek, Rhubarb,
Saint Benoit Creamery Milk, Espelette Pepper

or

Niman Ranch Dry Aged New York Strip
Bordelaise, Carrot, Cippolini Onion, Spinach,
Bone Marrow Pudding



Passion Mango Mousse

Coconut Dacquoise, Oven Roasted Pineapple Sorbet,
Tropical Fruit Toss

or

Sticky Toffee Pudding
Milk Crisp, Vanilla Bean Ice Cream

\$95 Menu

Ecopia Farm Baby Green Salad
Shaved Seasonal Vegetables,
Dijon Mustard Vinaigrette

or

Broccoli Velouté
Pickled Ramps, Meyer Lemon Crème Fraiche

or

White Asparagus Salad
House-Made Prosciutto, Chive Oil Ravigoté



Local Rock Cod

Razor Clam, Chorizo, Potato, Baby Onion, Kale,
Saffron Broth

or

Lamb Duo
Baby Spring Vegetables, Brown Butter Navarin Broth,
Pain De Mie Croutons

or

Niman Ranch Dry Aged New York Strip
Bordelaise, Carrot, Cippolini Onion, Spinach,
Bone Marrow Pudding



Manjari Chocolate Ganache

Spring Mint Meringue, Mint Chip Ice Cream

or

Sticky Toffee Pudding
Milk Crisp, Vanilla Bean Ice Cream

or

Passion Mango Mousse
Coconut Dacquoise, Oven Roasted Pineapple Sorbet,
Tropical Fruit Toss