

private dining *by*



SEPIA



## OVERVIEW

Seamlessly melding refined and rustic, vintage and contemporary, Sepia has the feel of an instant classic. Located next door, Private Dining by Sepia is a warm, inviting, and stylish venue. Designed to cater to any occasion, it serves as the perfect backdrop to the inventive, seasonal American cuisine created by Executive Chef Andrew Zimmerman and Chef De Cuisine Kyle Cottle.

### capacity

approx. square footage: 1,100

standard maximum seated: 60

standard maximum standing: 100

### menu pricing

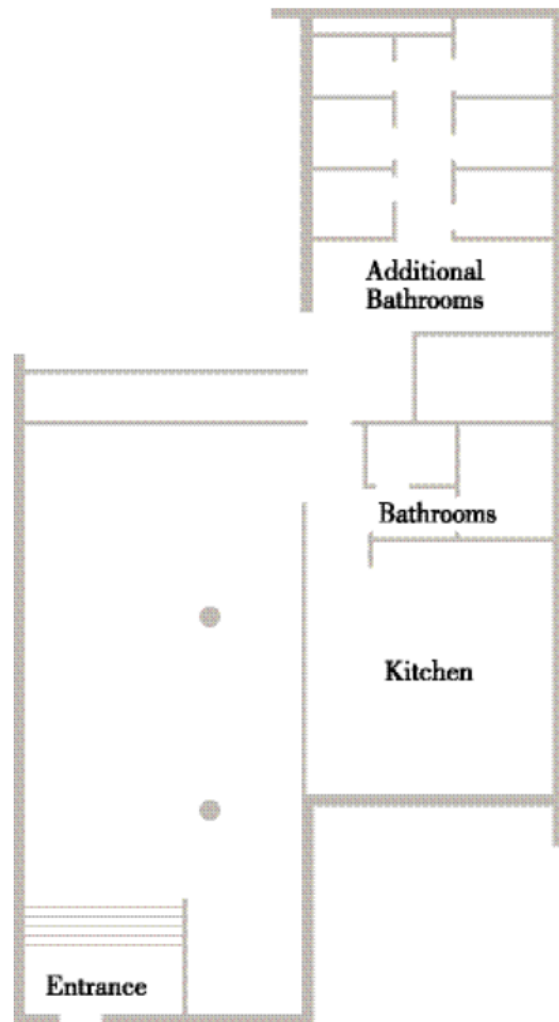
three-course dinner, starting at \$85pp++

four-course dinner, starting at \$100pp++

chef tasting menu, starting at \$115pp++

*all courses served individually plated*

*allergies and dietary restrictions can be accommodated with advanced notice*



# HORS D'OEUVRES

\$16pp for 4 items

*(\$4 per piece)*

## VEGETABLE

caramelized onion churro, white cheddar

pickled cauliflower tempura, dill aioli

gougère, comté custard

tallegio arancini, preserved lemon

## SEA

kusshi oyster, yuzu kosho, mignonette

crispy fingerling potato, golden kaluga caviar

ahi tuna, puffed nori, furikake

tempura shrimp, green curry, marinated cucumber

## MEAT

prosciutto, brioche, olive oil jam, balsamic

foi gras éclairé, preserved cherry

roasted garlic meatball, arrabiata, parsley

steak tartare, crispy potato, dill

## THREE-COURSE DINNER MENU

\$85pp++

### starter: select one

endive, sourdough, walnut, pecorino, grapefruit  
little gem, gordal olive, parmesan, croutons, roasted garlic vinaigrette  
crispy soft boiled egg lyonnaise, bacon, croutons, sherry-dijon vinaigrette  
potato leek soup, marinated clams, crispy brandade  
carrot soup, smoked goat cheese, pecan granola  
tuna tartare, radish, lemongrass, avocado  
ricotta cavatelli, parmesan-truffle butter, sourdough breadcrumbs, belpier knolle

### entrees: select two

*(vegetarian option available upon request)*

sweet potato ravioli, pepita, golden raisin, walnut butter  
roasted salmon, baby turnip, shiro dashi butter, smoked trout roe  
*enhance: halibut +\$8*  
duck confit, brussels sprouts, date puree, peanut  
*enhance: duck breast +\$10*  
roasted chicken breast, baby carrot, truffle braised chicken ragu  
grilled striploin, smoked potato puree, caramelized onion, sherry beef jus

*add seasonal truffle to any entree - market price*

### dessert: select one

chocolate opera torte, hot fudge, coffee, chocolate feuilletine  
lemon posset, seasonal fresh fruit, shortbread, whipped crème fraîche  
cheesecake, seasonal fresh fruit, roasted vanilla, whipped mascarpone  
yuzu tart, candied white sesame, coconut, toasted meringue

## FOUR-COURSE DINNER MENU

\$100pp++

select one starter + one midcourse

endive, sourdough, walnut, pecorino, grapefruit  
little gem, gordal olive, parmesan, croutons, roasted garlic vinaigrette  
crispy soft boiled egg lyonnaise, bacon, croutons, sherry-dijon vinaigrette  
potato leek soup, marinated clams, crispy brandade  
carrot soup, smoked goat cheese, pecan granola  
tuna tartare, radish, lemongrass, avocado  
ricotta cavatelli, parmesan-truffle butter, sourdough breadcrumbs, belper knolle

entrees: select two

*(vegetarian option available upon request)*

sweet potato ravioli, pepita, golden raisin, walnut butter  
roasted salmon, baby turnip, shiro dashi butter, smoked trout roe  
*enhance: halibut +\$8*  
duck confit, brussels sprouts, date puree, peanut  
*enhance: duck breast +\$10*  
roasted chicken breast, baby carrot, truffle braised chicken ragu  
grilled striploin, smoked potato puree, caramelized onion, sherry beef jus

*add seasonal truffle to any entree - market price*

dessert: select one

chocolate opera torte, hot fudge, coffee, chocolate feuilletine  
lemon posset, seasonal fresh fruit, shortbread, whipped crème fraîche  
cheesecake, seasonal fresh fruit, roasted vanilla, whipped mascarpone  
yuzu tart, candied white sesame, coconut, toasted meringue

## MENU ENHANCEMENTS

### additional choices

+\$8pp per additional starter/dessert

+\$10pp per additional entree/midcourse

### chef tasting menu

five-course custom tasting menu

starting at \$115pp

### cheese course

assorted cheese & accoutrements

\$15pp

### wine pairings

pricing starts at:

three-courses: \$50pp

four-courses: \$65pp

five-courses: \$80pp

### sweet table

selection of 3 for \$12pp | \$6pp in place of plated dessert

chocolate & coffee opera torte

macarons, whipped ganache filling

chocolate profiteroles

cheesecake, seasonal fruit

vanilla & white chocolate entremet

madeleines

seasonal tartlet

yuzu posset, seasonal fruit

### sweet treat to-go

*\$14pp++*

Assorted cookies

mignardises

macarons

# BEVERAGES

beverage package OR bar upon consumption

## BAR UPON CONSUMPTION

all prices listed are per drink  
please select one spirit level

SILVER LEVEL / \$12EA

Titos' Vodka  
Beefeater Gin  
El Dorado 5 Year Rum  
Early Times Bottle-in-Bond Bourbon  
Old Overholt Rye  
Chinaco Blanco Tequila  
Speyburn 10 Year (+\$2)

OR

GOLD LEVEL / \$14EA

Ketel One Vodka  
Martin Miller's Gin  
El Dorado 12 Year Rum  
Elijah Craig 12 Year Bourbon  
Templeton Rye  
Avión Silver Tequila  
Balvenie 12 Year Single Malt (+\$4)

## ADDITIONAL BEVERAGES

**Beer \$8:** Krankshaft Kölsch | Lagunitas IPA

**After Dinner:** port \$12 | cognac \$16 | coffee \$5.50 | tea \$7

**Soft Drinks \$5:** coke, diet coke, sprite, ginger ale,  
cranberry/pineapple/grapefruit juice, ginger beer (+2)

**Bottled Water \$7:** San Pellegrino

## BEVERAGE PACKAGE

pricing is per person / applies to all guests for entirety of event

**BRONZE - \$24 first hour** sommelier white & red wine, beer, soft drinks, coffee & tea  
\$11 each additional hour *(excludes sparkling wine)*

**SILVER - \$26 first hour** silver level spirits, beer, sommelier white & red wine, soft drinks, coffee & tea  
\$13 each additional hour *(excludes scotch and sparkling wine)*

**GOLD - \$30 first hour** gold level spirits, beer, sommelier white & red wine, soft drinks, coffee & tea  
\$15 each additional hour *(excludes scotch and sparkling wine)*

# ENHANCE YOUR BAR

## classic cocktails

\$50 setup fee / includes all classic cocktails to be available for guests.

classic cocktails are charged on consumption.

Silver Level | Gold Level

\$14ea

\$16ea

Classic Martini

Gimlet

Moscow Mule

Manhattan

Negroni

Dark & Stormy

Old Fashioned

Daiquiri

Champagne Cocktail

## signature batched cocktails

*By Sepia Head Bartender, Keith Meicher*

Choose from three sizes:

Small (30 servings) \$350 | Medium (45 servings) \$495 | Large (60 servings) \$650

Choose one from below or feel free to share a custom request!

Jules et Jim

*rosemary infused vodka, lime, campari, blackberry syrup*

Jefferson Cooler

*vodka, seasonal syrup, lemon, soda*

French 75

*vodka, lemon sour, sparkling wine, orange bitters*

Hemingway

*rum, lime, simple syrup, grapefruit*

Cat's Pajamas

*whiskey, averna amaro, maraschino, cherry-vanilla bitters*



## WINES MADE SIMPLE

Below is a selection of thoughtfully produced wines, hand-picked  
by Sepia Beverage Director Alex Ring.

*wines are priced by the bottle. please select one from each category*

### SPARKLING

- Val de Mar Blanc de Blancs Brut NV, France \$58  
*From an esteemed Chablis producer. Bright green apple, tangy lemon curd, and toast.  
Bone dry and mineral. Perfect for cocktail hour.*
- Sommariva Prosecco Superiore di Valdobbiadene NV, Veneto, Italy \$65  
*Glera. Orange blossoms and nectarine on the fresh nose. Easy going and soft with juicy  
yellow peach and apricot. (sustainable/organic)*
- Gramona 'La Cuve' Corpinnat 2016, Penedès, Spain \$80  
*50% Xarel-lo, 40% Macabeu and 10 % Parellada. Full bodied and creamy with notes of  
white flowers, freshly baked bread and citrus. (organic/biodynamic)*
- Champagne Tribaut *Brut Origine* NV, Champagne \$99  
*A blend of Meunier, Pinot Noir, and Chardonnay, this unique Champagne exhibits  
a persistent mousse and rich texture.*

### WHITE

- Kumusha Sauvignon Blanc 2020, Western Cape, South Africa \$58  
*Gooseberry, fresh cut melon, and river stones. Perfect for the New Zealand Sauvignon Blanc  
lover in your life. From Black owner/winemaker Tinashe Nyamudoka. (sustainable/organic)*
- Gaierhof Pinot Grigio 2021, Trentino, Italy \$56  
*This Alpine influenced Pinot Grigio showcases notes of white fruits, citrus zest, and almond skin.  
Versatile and easy-drinking.*
- Olianas Vermentino 2019, Sardinia, Italy \$60  
*Medium body. Ripe peaches and orange zest, with a salty finish. An Italian beach vacation in a glass.*

Marie Dulac Sancerre 2019, Loire Valley, France \$78  
*100% Sauvignon Blanc. Crisp citrus with hints of grapefruit and a long finish.  
Made by an enterprising, community-minded husband and wife team.*

Maldonado Family *Los Olivos Vineyard* Chardonnay 2020, Napa Valley \$95  
*The Maldonado family immigrated to California to become vineyard workers.  
After years of working in Napa and Sonoma, they saved up enough money to purchase their  
own vineyard in the northern part of Napa. This is a classic, creamy California Chardonnay.*

## RED

Dourthe La Grande Cuvée 2018, Bordeaux, France \$58  
*Cabernet Sauvignon, Merlot, Petit Verdot. A medium-bodied, earthy claret with soul.  
Plum, raspberry, and baking spices.*

Domaine de Montvac Côtes du Rhône 2019, France \$62  
*Grenache, Syrah, Mourvèdre. Medium body. Black raspberry, herbs de Provence  
and dried earth. From a rising star among women winemakers.*

Vasse Felix 'Filius' Cabernet Sauvignon 2019, Margaret River, Australia \$72  
*Full-body, with elegant tannins. Blackcurrant, chocolate, blueberry, mint.*

Freeman Sonoma Coast Pinot Noir 2019, Sonoma \$95  
*Winemaker Akiko Freeman has a sharp palate and keen sense for details.  
Her refined Sonoma Coast Pinot features notes of dark cherries and black tea.*

*Sepia's James Beard-nominated wine list features over 400 labels, with  
many of them highly allocated and available in very small quantities. Should you  
wish to elevate your guests experience with enhanced wines or dinner wine pairings, our  
dedicated events team will be happy to coordinate with you.*

# ANSWERS TO FAQ

## DEPOSITS & PAYMENTS

30% of the estimated event total will be due with contract upon signing. Payment of the F&B minimum balance will be due as a second deposit 14 business days prior to the event. All additional charges incurred during the event will be charged to the credit card on file upon conclusion of the event. A final receipt will be sent via email the following business day. Note: deposits paid toward private dining room may not be transferred to any table in the restaurant.

## MENU SELECTIONS

Menus must be selected ten business days prior to your event. If menu selections are not received by this deadline, chef's choice will apply. Menu ingredients are always subject to availability. Tastings are not available for private dining events.

## CUSTOM DESSERTS

Inquire about custom desserts & cakes provided by our talented pastry chef, Erin Kobler. Outside vendors must be approved. Cutting/plating fee applies for any outside bakery cake/dessert served onsite (\$4pp++).

## A/V

Projector and screen (8') are available with a \$350 room rental fee. A wireless microphone is available at no additional cost.

## VENDORS

Private Dining by Sepia does not require the use of specific vendors for your event; however, we would be happy to provide a list of recommendations. Any vendor is welcome to arrive up to 2-hours prior to your event start time for setup. Vendor meals are available at \$35pp++ which includes one entree.

## PARKING

Sepia does not have valet parking/dedicated parking lot. There is a public parking garage located directly across the street at 116 N. Jefferson St, and the entire neighborhood is surrounded with street metered parking and various paid lots.

## DECOR

Outside decor is allowed with prior approval. Confetti, glitter, and scattered rose petals are not permitted. Nothing sticky/potentially damaging to be hung from walls/ceiling/floors. Any non-permitted decor brought in may be subject to clean-up/repair fees.