

PRIVATE DINING AT TRU

MAIN DINING ROOM

accommodates up to:
100 for seated dinner
250 for standing reception

25-foot ceilings
renowned art collection
modern and sleek decor

full sound system with:
hand-held and lavalier microphones
audio visual needs gladly accommodated

PRIVATE DINING ROOM

seats up to:
50 at long “feast” tables
40 at four round tables
32 with crescent seating
25 at one long table or u-shape
20 at boardroom table

two windows to city view
audio visual needs gladly accommodated

SEMI-PRIVATE SALON

seats up to:
12 at long rectangular table
10 at round table

overlooks lounge and portion of main dining room
main dining room menu offered
available for reception space prior to seated dinner

TRU'S PRIVATE COLLECTIONS

CHEF'S MENUS

you are welcome to choose one of the following menus
designed by Chef (or see the "select you own menu" page)

supplemental charges may be applied should substitutions be made

11 % sales tax and
20 % gratuity will be applied

CHEF'S FAVORITES 145

caramelized poached apple, frisée, fourme d'ambert, riesling vinaigrette
sweet potato soup, ginger marshmallow cream, canopy of crispy bread
scottish salmon, shiitake braised in sake, ginger
a selection of three cheeses
baked chocolate, raspberry

EXECUTIVE COLLECTION 130

heirloom beet salad, compressed apple, pecan
panko crusted diver scallop, cauliflower, lemongrass
braised wagyu beef short rib, rutabaga purée, parsnip
invigorating peppermint, dark vahlrona chocolate

MAGNIFICENT MILE 110

sweet potato soup, ginger marshmallow cream, canopy of crispy bread
seared halibut, braised fennel, olive oil fumet
australian grass fed beef, celery purée, pommes anna
baked chocolate, raspberry

REHEARSAL COLLECTION 105

heirloom lettuce, baked figs, crispy prosciutto, vanilla balsamic
la ratte potato gnocchi, white veal glaze, fragile lace tuile
grass fed beef tenderloin, caramelized onion tart, cabernet reduction
invigorating peppermint, dark vahlrona chocolate

CLOSING DINNER 95

heirloom beet, compressed apple, pecan
scottish salmon, shiitake braised in sake, ginger
honeycrisp apple tarte tatin, crème anglaise

SELECT YOUR OWN MENU

PRICING PER GUEST

three courses: appetizer, main, dessert 95
four courses: salad, soup, main, dessert 105
four courses: appetizer, fish, main, dessert 110
five courses: salad, soup, fish, main, cheese, dessert 125
five courses: appetizer, fish, main, cheese, dessert 135

11 % sales tax and
20 % gratuity will be applied

SALADS

heirloom lettuce, marinated figs, crispy prosciutto, vanilla balsamic
heirloom beet salad, compressed apple, pecan
caramelized poached apple, arugula, frisée, walnuts, fourme d'ambert

SOUP

sweet potato soup, ginger marshmallow cream, canopy of crispy bread

APPETIZERS

panko-crusted diver scallop, cauliflower, lemongrass
la ratte potato gnocchi, white veal glaze, fragile lace tuile
vegetable risotto, jidori chicken confit

SEAFOOD

scottish salmon, shiitake braised in sake, ginger
seared halibut, braised fennel, olive oil fumet
roasted lobster, caramelized belgium endive, curry lobster jus (supplement 25)

BEEF + LAMB

grass fed beef tenderloin, caramelized onion tart, cabernet reduction
braised beef short rib, parsnip, rutabaga purée
herb-crusted lamb loin, potato purée, roasted shallot (supplement 25)
austrailian grass fed beef, celery purée, pommes anna

DESSERT + CHEESE

baked chocolate, raspberry
invigorating peppermint, dark vahlrona chocolate
honeycrisp apple tarte tatin, crème anglaise
a selection of three cheeses (supplement 25)
a selection of five cheeses (supplement 35)

SAVORY CANAPES

priced by the dozen

scallop + lemon wonton 30

crab cake, tabasco aioli 30

fennel + goat cheese tart 25

petite beef wellington 36

crispy potato, osetra caviar, cauliflower cream 38

ahi tuna tartar, white soy, green onion 36

foie gras, truffles 38

fingerling potato, crème fraîche, osetra caviar 38

market sashimi 32

green apple cider, cinnamon 25

celery root + goat cheese profiterole 28