

# 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  
audiovisual 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  
audiovisual 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). All menus begin with amuse bouche (complimentary bite) and mignardises (sweet bites at the end of the evening). Supplemental charges may be applied should substitutions be made. Price per guest is exclusive of 11% sales tax + 20% gratuity.

## CHEF'S FAVORITES 145

prime beef tartar, parmesan, truffle  
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 puree, parsnip  
invigorating peppermint, dark vahlrona chocolate

## MAGNIFICENT MILE 110

sweet potato soup, ginger marshmallow cream, canopy of crispy bread  
day boat cod, braised fennel, olive oil fumet  
grass fed beef tenderloin, caramelized onion tart, cabernet reduction  
baked chocolate, raspberry

## REHEARSAL COLLECTION 105

heirloom lettuce, baked figs, crispy prosciutto, vanilla balsamic  
la ratte potato gnocchi, white veal glaze, fragile lace tuile  
herb-crusted lamb loin, potato puree, roasted shallot  
honeycrisp apple tarte tatin, creme anglaise

## CLOSING DINNER 95

vegetable risotto, jidori chicken confit  
scottish salmon, shiitake braised in sake, ginger  
honeycrisp apple tarte tatin, creme anglaise

# SELECT YOUR OWN MENU

## PRICING

95 3 courses: appetizer, main course, dessert  
105 4 courses: salad, soup, main course, dessert  
110 4 courses: appetizer, fish course, main course, dessert  
125 5 courses: salad, soup, fish course, main course, dessert  
135 5 courses: appetizer, fish course, main course, cheese course, dessert  
a choice of main course may be accommodated on a case by case basis.  
a supplemental charge may be applied and may affect what selections can be offered.  
Price per person is exclusive of 11% sales tax + 20% gratuity.

## SALADS

heirloom beet salad, compressed apple, pecan  
heirloom lettuce, baked figs, crispy prosciutto, vanilla balsamic  
caramelized poached pear, arugula, frisée, candied walnuts, fourm d'ambert, riesling vinaigrette

## SOUPS

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

## APPETIZERS

prime beef tartar, parmesan, truffle  
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  
day boat cod, braised fennel, olive oil fumet  
roasted lobster, caramelized belgium endive, curry lobster jus (\$15 supplement)

## BEEF + LAMB

grass fed beef tenderloin, caramelized onion tart, cabernet reduction  
braised beef short rib, parsnip, rutabaga puree  
herb-crusted lamb loin, potato puree, roasted shallot (\$20 supplement)  
australian grass fed beef, celery puree, pomme anna

## DESSERT

baked chocolate, raspberry  
invigorating peppermint, dark vahlrona chocolate

+

## CHEESE

honeycrisp apple tarte tatin, creme anglaise  
a selection of three cheeses (\$15 supplement per guest)  
a selection of five cheeses (\$20 supplement per guest)

SAVORY CANAPES  
priced by the dozen

30 scallop + lemon wonton

30 crab cake, tabasco aioli

25 fennel + goat cheese tart

36 petite beef wellington

38 crispy potato, osetra caviar, cauliflower cream

36 ahi tuna tartar, white soy, green onion

38 foie gras, truffles

30 heirloom tomato gazpacho

38 fingerling potato, creme fraiche, osetra caviar

32 market sashimi

25 green apple cider, cinnamon

28 celery root + goat cheese profiterole