



*Occasionally throughout history, a person comes along who defines a generation. Leonardo da Vinci was such a man, and we have chosen to associate his name with the cuisine of Executive Chef Joseph Gotti, because both innovators share a great sense of art and invention. Ristorante da Vinci welcomes intimate dinner reservations as well as groups up to 1000 people. This is the only restaurant in Southern California that you can land within 30 feet of the front entrance and be escorted from a helicopter directly into a restaurant built to showcase the Culinary Arts as well as the arts of the Renaissance!*

*Buon Appetito!*

### **Private Event Information**

#### **LEONARDO ROOM**

*Accommodates up to 60 guests  
(Minimum Guarantee of 15 guests)*

#### **VIP ROOM**

*Accommodates up to 120 guests  
(Minimum Guarantee of 15 guests)*

#### **DA VINCI EXCLUSIVE**

*Accommodates up to 350 guest  
(Minimum Guarantee of 150 guests)*

#### **THE HANGAR**

*Accommodates up to 500 Guests  
(Minimum Guarantee of 150 guests)*

***Anna Jenkins, Banquet Director***

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**TRAY PASSED CANAPES**  
(Served continuously for 30 minutes)

***Salmone Tartar***

*Salmon tartar on crostini with lemon crème fraiche*

***Endive Aitre Formagio***

*Endive feather stuffed with cheese, candied walnuts,*

***Pollo Piccata***

*Chicken skewer with caper lemon butter sauce*

***Pizza bites***

*Wild mushroom mini pizzas topped with fontina cheese and summer truffles*

***Bruchetta***

*Olive tapenade on crostini*

***Risotto Dorata***

*Fried Creamy Saffron Risotto bites*

**PREMIUM TRAY PASSED CANAPÉS**

(Served continuously for 30 minutes)

***Gamberetti***

*Chilled Shrimp Served with a Spicy White Wine Tomato Sauce*

***Carpaccio***

*Thinly Sliced Raw Beef Served on a Parmesan Cracker*

***Zucca - fiore***

*Squash - blossoms stuffed with fresh Dungeness crab and fresh herbs*

***Artichoke beignet***

*Fried artichoke pillow stuffed with goat cheese*

***Fungi***

*Spinach and cheese stuffed mushroom cap*

***Peruse***

*Fig and mascarpone cheese in a pastry peruse*

*Antipatto*

*Mini skewers with sundry-tomato olive's and mozzarella cheese*

*Lobster skewers*

*Lobster coconut skewers served with a spicy chili oil*

**PLATTERS**

*(Serve 50-60 guests)*

***ANTIPASTO PLATTER***

*Assortment of Cured Meats, Olives and Artichokes*

***CHEESE PLATTER***

*Selection of International Gourmet Cheeses and Assorted Crackers*

***FRUIT PLATTER***

*Chef's Selection of Seasonal Fruit*

***VEGETABLE CRUDITÉ***

*Assorted Vegetables with Two Dipping Sauces*

***DESSERT PLATTER***

*Chef's Selection of Homemade Italian Desserts and Chocolate Covered Strawberries*

**MENU I**

**SALAD**

*(Parties of 10-40 Selection of Two/ Parties of 40-75 Select One)*

***Insalata Mista***

*Mixed Baby Field Greens Tossed in Balsamic Vinaigrette*

***Barbabetola***

*Roasted baby beets with mixed greens and warm goat cheese croutons tossed in balsamic vinaigrette*

***Cesare***

*Traditional Caesar Salad Served with a Parmesan Crouton*

**ENTRÉE**

*(Parties of 1-40 Selection of Three/ Parties of 40-75 Select Two)*

***Ravioli di zuca***

*Spiced butternut squash ravioli in a brown butter sage sauce*

***Bianco prosciutto***

*Pan Roasted cod wrapped in prosciutto with parsnip potato puree and brocolini*

***Pollo alla griglia***

*Grilled citrus marinated bone-less chicken breast served with sautéed wild mushrooms over soft herb cheese polenta and roasted garlic chicken jus*

***Bistecca***

*Grilled aged 90 day Brant prim beef terres major filet with a gorgonzola compound butter roasted potatoes and (chef selection seasonal vegetable)*

**DESSERT**

*(Parties of 10-40 Selection of Two/ Parties of 40-75 Select One)*

***Panna cotta zucca***

*Spiced pumpkin custard served with blistered cranberry compote*

***Tiramisu***

*Espresso Soaked Ladyfingers Layered with Mascarpone Cheese and Dusted with Cocoa Powder*

***Torta di opera***

*Chocolate mousse and roasted hazelnut tart*

***Crostata di mele***

*Rustic apple tart with caramel sauce*

**\*Menu Pricing Includes Soft Bar and Bread and Butter Service  
Menu Pricing Does Not Include Tax (8.25%) or Service Charge (21%)  
All Menus are Subject to Change Seasonally  
Choices Only Offered for Parties of 60 or Fewer**

# MENU II

## SALAD

*(Parties of 10-40 Selection of Two/ Parties of 40-75 Select One)*

### *Insalata finocchio*

*Shaved fennel with blood orange supremes and jumbo prawns tossed in a blood orange vinaigrette*

### *Zuca*

*Roasted butternut squash frisse caramelized cippolini onions toasted hazelnut tossed in balsamic vinaigrette*

### *Barbabetola*

*Roasted baby beets with mixed baby greens and warm goat cheese croutons tossed in balsamic vinaigrette*

## ENTRÉE

*(Parties of 1-40 Selection of Three/ Parties of 40-75 Select Two)*

### *Conchiglie*

*Cheese Stuffed Shells Served with a Classic Tomato Sauce*

### *Filetto*

*8oz Aged Brant beef prim filet mignon with horseradish potato puree porcini mushroom sauce and (chef selection of seasonal vegetable)*

### *Skate*

*Pan seared skate wing with braised fennel sunchoke puree and a lemon caper*

### *Anatra*

*Smoked pan seared duck breast with butternut squash and plum gastrique*

### *Maiale*

*Spiced confit pork belly served over a mushroom risotto and wilted greens*

## DESSERT

*(Parties of 10-40 Selection of Two/ Parties of 40-75 Select One)*

### *Dolcetto di Opera*

*Hazelnut Mousse with Chocolate Grenache*

### *Tiramisu*

*Espresso Soaked Ladyfingers Layered with Mascarpone Cheese and Dusted with Cocoa Powder*

### *Torta di mele*

*Rustic apple tart with caramel sauce*

### *Moscato poached pear*

*Moscato poached pear served with mascarpone gelato and caramel sauce*

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# MENU III

## SALAD

(Parties of 10-40 Selection of Two/ Parties of 40-75 Select One)

### *Insalata Rustica*

*Watercress Salad with green grapes Roasted Pine Nuts,  
Goat Cheese and a white Balsamic Vinaigrette*

### *Finocchio*

*Shaved Fennel and Prawn Salad Tossed in a citrus Vinaigrette*

### *Pomodoro*

*Heirloom tomato salad with Parmigiano Reggiano and aged Balsamic, and micro basil*

## ENTRÉE

(Parties of 1-40 Selection of Three/ Parties of 40-75 Select Two)

### *Bistecca*

*8oz prim 90 aged strip loin Served with Garlic Mashed Potatoes and a Barolo Wine  
Sauce*

### *Risotto Crostaceo*

*Arborio Rice with lemon zest, Jumbo Prawns and Asparagus*

### *Merluzzo*

*Porcini crusted black cod roasted with seasonal vegetables and a potato mushroom  
risotto*

### *Anatra*

*Pan roasted hickory smoked Sonoma Duck Breast, sweet corn medley and a  
Caramelized Shallot Sauce*

### *Pesce*

*Grilled Arctic Char served with sautéed pea- tendrils and heirloom blistered tomatoes*

### *Agnolotti alla Vitello*

*Ravioli Stuffed with Braised veal, shaved artichoke, in a lemon capper sauce .*

### *Filetto*

*Pan Roasted 6oz Aged Filet Mignon in a Porcini Mushroom Sauce  
with Horseradish Potato Purée*

## DESSERT

(Parties of 10-40 Selection of Two/ Parties of 40-75 Select One)

### *Torta di Cioccolata*

*Chocolate Mousse Torte with Caramelized Hazelnuts*

### *Torta Bacche*

*Rustic tart filled with wild berries and cream*

### *Panna cotta*

*Vanilla custard served with balsamic strawberries*

## *BAR OPTIONS*

### *HOSTED ON CONSUMPTION*

*For Groups Comfortable Paying Per Drink Ordered.  
(Specified as Beer and Wine, Well, Premium or Super Premium)*

### *BAR HOSTED DURING SPECIFIED TIME PERIOD*

*Recommended To Focus the Ambiance During a Particular Time Period.  
Can Be Specified by an Hourly Time Frame or Portion of an Event.*

### *BAR PACKAGE*

*Recommended for Larger Groups or Groups Looking to Control Cost.  
Specification Can be The Liquor Brand or Beer and Wine Only  
(Please Reference the Following Page)*

## **BAR PACKAGES**

*Each Basic Package Includes Two Selections of Tray Passed Canapés in The First Hour Only*

*\*Packages do not include cordials or liqueurs*

### **Beer and Wine**

*Amstel Light, Bud Light, Heineken, Michelob Ultra, Moretti, Peroni, Sam Adams  
Da Vinci Sommelier Selection of Two Italian Wines and Two American Wines*

### **Well Brands**

*Skyy Vodka, Gilbey's Gin, Cruzan Light Rum, Montezuma Tequila,  
House of Stuart Scotch, Jim Beam*

### **Premium Brands**

*Grey Goose Vodka, Tanqueray Gin, Bacardi 101 Rum, Captain Morgan Rum, Malibu Rum, Don Julio  
Tequila, Johnny Walker Black Whiskey, Crown Royal Whiskey*

### **Super Premium Brands**

*Pearl Vodka, Bombay Sapphire Gin, Meyers Rum, Patron Tequila, Glenlivet 12 yr Single Malt Scotch,  
Makers Mark Bourbon, Remy Martin USO*