

# Joe's Restaurant

## PRIVATE DINING GUIDE

*Abbot Kinney's Original Fine Dining Experience where Farmer's Market Driven Ingredients Meet a California-French Cuisine in a Comfortable Neighborhood Atmosphere in Venice Beach*

*Established 1991*

## **JOE'S BRUNCH PARTY MENU**

**2 COURSES: \$25 PER PERSON**

**3 COURSES: \$33 PER PERSON**

### **APPETIZERS: CHOOSE 2**

**JOE'S HOMEMADE GRANOLA**

**DRIED APRICOTS, ALMONDS, PISTACHIOS & ORANGE YOGURT SAUCE**

**MARKET FRUIT PLATE**

**FRUITS & NUTS, HOUSE-MADE RICOTTA CHEESE, LOCAL BUCKWHEAT HONEY**

**SEASONAL MIXED GREENS**

**SOUP OF THE DAY**

### **ENTRÉES: CHOOSE 3**

**FRUIT FILLED FRENCH TOAST**

**WHIPPED CRÈME FRAICHE**

**SEASONAL FARMER'S MARKET FRUIT PANCAKES**

**BUTTERMILK PANCAKES & SCRAMBLED EGGS**

**APPLEWOOD SMOKED BACON, VERMONT MAPLE SYRUP**

**GREEN CHILI & TURKEY CHORIZO BREAKFAST BURRITO**

**RANCHERO SAUCE, GUAGAMOLE, SOUR CREAM, CILANTRO**

**HUEVOS RANCHEROS**

**BLACK BEANS, CHEESE, RANCHERO SAUCE, GUACAMOLE, SOUR CREAM**

**RAVIOLIS OF CHICKEN, SPINACH & RICOTTA CHEESE**

**CHERRY TOMATO, PARMESAN CHEESE, ARUGULA**

**"BACON & EGGS" WITH TOMATO JAM & GRILLED BRIOCHE**

**CRISPY PORK BELLY & FRIED EGGS, PICKLED RED ONIONS, ARUGULA**

**MARYLAND BLUE CRAB HASH WITH SOFT POACHED EGGS**

**RED & YELLOW PEPPERS, POTATOES, ROSEMARY-MUSTARD NAGER**

**GRILLED SALMON**

**CELERY ROOT PUREE, ROASTED CAULIFLOWER, FENNEL, GRAPES, GREMOLATA**

**FLAT IRON STEAK & SUNNY-SIDE EGGS**

**LYONNAISE POTATOES, BROCCOLINI, SAUCE BEARNAISE**

**DESSERTS: CHOOSE 2**

**SEASONAL PANNA COTTA**

**PEANUT BUTTER MOUSSE WITH CHOCOLATE GANACHE  
WITH SEASONAL PREPARATIONS**

**CHOCOLATE CRUNCH CAKE  
HAZELNUT PRALINE, COFFEE ICE CREAM, CANDIED HAZELNUTS**

**RED GARNET YAM BREAD PUDDING  
MAPLE ICE CREAM, CANDIED PECANS, BOURBON**

**TRIO OF HOUSE-SPUN SORBETS OR ICE CREAMS**

**BRUNCH TERMS & CONDITIONS FOR PARTIES OF 10+**

**INCLUDES BREADS & SPREADS, COFFEE, DECAF, TEA, SODA, JUICE**

**FOOD AND BEVERAGE WILL BE SUBJECTED TO CA STATE TAX (8.75%) AND  
20% FOR SERVICE. THE SERVICE IS ADDED IN TWO PARTS;  
A 5% SERVICE CHARGE AND 15% GRATUITY.**

**MENU CHANGES SEASONALLY, SOME SELECTIONS MAY BE UNAVAILABLE, OR  
VARIABLE.**

**IF YOUR PARTY IS 20 GUESTS OR MORE, CONSIDER A BUYOUT!!!**

**FOOD & BEVERAGE MINIMUM**

**SATURDAY BRUNCH PATIO BUYOUT: \$1,500.00++**

**SUNDAY BRUNCH PATIO BUYOUT: \$2,000.00 ++**

**SATURDAY BRUNCH MAIN DINING ROOM BUYOUT: \$2,500.00++**

**SUNDAY BRUNCH MAIN DINING ROOM BUYOUT: \$3,500++**

# JOE'S WEEKDAY LUNCH PARTY MENU

2 COURSE \$25 PER PERSON

3 COURSE \$33 PER PERSON

## STARTERS: CHOOSE 2

SOUP OF THE DAY

SEASONAL GREENS SALAD

ALBACORE CEVICHE

## ENTREES: CHOOSE 3

CALIFORNIA SAND DABS

AVOCADO, CHERRY TOMATOES, ARUGULA, CHIVE MASH

FARMERS MARKET AUTUMN VEGETABLES

FARRO, BRUSSEL SPROUTS, APPLE SUNCHOKE PUREE, PISTACHIOS

RAVIOLIS OF CHICKEN, SPINACH & RICOTTA

SALAD OF CHERRY TOMATOES, ARUGULA, PARMESAN CHEESE

GRILLED FLAT IRON STEAK

GARLIC POTATO MASH, BROCCOLINI, WILD MUSHROOMS, RED WINE

GRILLED SALMON

CAULIFLOWER, SHAVED FENNEL, CAULIFLOWER, THOMPSON GRAPES, GREMOLATA

FRESH GULF SHRIMP RISOTTO

SOFRITO, PEPITAS, PISTACHIOS AND THEIR OILS, SAUCE AMERICANA

SLOW BRAISED VEAL BREAST

FARRO, BROCCOLINI, MUSTARD COGNAC SAUCE

SEARED CHICKEN SALAD

BABY GEM LETTUCE, ENDIVE, CANDIED WALNUT, CHEVRE, APPLE CIDER  
VINAGRETTE

## DESSERTS: CHOOSE 2

SEASONAL PANNA COTTA

PEANUT BUTTER MOUSSE WITH CHOCOLATE GANACHE  
WITH SEASONAL PREPARATIONS

CHOCOLATE CRUNCH CAKE

HAZELNUT PRALINE, COFFEE ICE CREAM, CANDIED HAZELNUTS

RED GARNET YAM BREAD PUDDING

MAPLE ICE CREAM, CANDIED PECANS, BOURBON

TRIO OF HOUSE-SPUN SORBETS OR ICE CREAMS

**LUNCH TERMS & CONDITIONS FOR PARTIES OF 10+**  
**INCLUDES BREADS & SPREADS, COFFEE, DECAF, TEA, SODA, JUICE**

**FOOD AND BEVERAGE WILL BE SUBJECTED TO CA STATE TAX (8.75%) AND  
20% FOR SERVICE. THE SERVICE IS ADDED IN TWO PARTS;  
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**MENU CHANGES SEASONALLY, SOME SELECTIONS MAY BE UNAVAILABLE, OR  
VARIABLE.**

**IF YOUR PARTY IS 20 GUESTS OR MORE, CONSIDER A BUYOUT!!!**  
**FOOD & BEVERAGE MINIMUM**

**WEEKDAY LUNCH PATIO BUYOUT: \$1,500.00++**

**WEEKDAY LUNCH MAIN DINING ROOM BUYOUT: \$2,500.00++**

# JOE'S DINNER PARTY MENU

3 COURSES \$65 PER PERSON

4 COURSES \$75 PER PERSON

TASTING MENU \$78 PER PERSON

## FIRST/SECOND COURSES: CHOOSE 2 PER COURSE

### SEASONAL SOUP OF THE DAY

BITTER GREENS SALAD, APPLE, KABOCHA MOUSSE

CANA DE CABRA CHEESE, HONEY VINAIGRETTE

TUNA TARTARE & SMOKED SALMON WITH SLICED CUCUMBERS

DICED TOMATOES & LEMON OIL

GRILLED OCTOPUS, PORTUGUESE PEPPER VINAIGRETTE

FENNEL, YOUNG ARUGULA, RADISH

BOCCONCINI DI BUFALA MOZZARELLA, ROASTED BEETS, JAM

CHARRED FRISEE, AGED BALSAMIC, OLIVE OIL, PISTACHIO-LEMON BREAD

## MAIN COURSE: CHOOSE 3

PORCINI MUSHROOM RAVIOLI WITH WILD MUSHROOMS

PARMESAN BROTH, ITALIAN PARSLEY

GRILLED AHI TUNA, PAN-SEARED FOIE GRAS

POTATO ROSTI, HERB-RED WINE SAUCE

CONFIT OCEAN TROUT, NAMEKO MUSHROOM

BARLEY, SCALLIONS, PORK BELLY, SCALLION GINGER BROTH

SLOW-ROASTED JIDORI CHICKEN BREAST & PISTACHIO ROULADE

ACORN SQUASH TORTELLINI, APPLE-SUNCHOKE PUREE, CIDER TURNIPS, CHARD

PRIME PORK TENDERLOIN CREPINETTE WITH WILD MUSHROOMS

ROASTED GARLIC & POTATO PUREE, ROASTED GARLIC JUS

GRILLED FLATIRON STEAK, MASHED POTATOES

CRISPY ARTICHOKE, BROWN BUTTER, BALSAMIC VINAIGRETTE, JUS

ENTREE UPGRADES FOR AN ADDITIONAL \$10 PER PERSON:

LAMB SIRLOIN, BEET RISOTTO

FENNEL, SHALLOT JAM, BEET TOPS, RED WINE JUS

PRIME BEEF RIBEYE, FOIE GRAS BUTTER

POTATO PUREE, CHARRED BROCCOLINI, HEN OF THE WOODS MUSHROOMS

**DESSERTS: CHOOSE 2**

**SEASONAL PANNA COTTA**

**PEANUT BUTTER MOUSSE  
CHOCOLATE GLAZE, BANANA SORBET**

**CHOCOLATE CRUNCH CAKE  
HAZELNUT PRALINE, COFFEE ICE CREAM, CANDIED HAZELNUTS**

**ROASTED BANANA CAKE  
EGG NOG ICE CREAM, SPICED CHOCOLATE, CORNFLAKE CRUNCH**

**RED GARNET YAM BREAD PUDDING  
MAPLE ICE CREAM, CANDIED PECANS, TOASTED MERINGUE, BOURBON SAUCE**

**TRIO OF HOUSE SPUN SORBETS OR ICE CREAM**

**DINNER TERMS & CONDITIONS FOR PARTIES OF 10+  
INCLUDES BREADS & SPREADS, COFFEE, DECAF, TEA, SODA, JUICE**

**FOOD AND BEVERAGE WILL BE SUBJECTED TO CA STATE TAX (8.75%) AND  
20% FOR SERVICE. THE SERVICE IS ADDED IN TWO PARTS;  
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**MENU CHANGES SEASONALLY, SOME SELECTIONS MAY BE UNAVAILABLE, OR  
VARIABLE.**

**IF YOUR PARTY IS 20 GUESTS OR MORE, CONSIDER A BUYOUT!!!  
FOOD & BEVERAGE MINIMUM**

**TUESDAY-THURSDAY DINNER PATIO BUYOUT: \$3,500.00++**

**FRIDAY-SATURDAY DINNER PATIO BUYOUT: \$5,000.00++**

**SUNDAY DINNER PATIO BUYOUT: \$3,000.00++**

**TUESDAY-THURSDAY DINNER MAIN DINING ROOM BUYOUT: \$4,500.00++**

**FRIDAY-SATURDAY DINNER MAIN DINING ROOM BUYOUT: \$7,000.00++**

**SUNDAY DINNER MAIN DINING ROOM BUYOUT: \$4,000.00++**