



STOKES restaurant & bar

Private Dining Planning Information Dinner

“Bold Flavors of the California Riviera” We take great pride in offering the freshest local ingredients which are organically grown, line caught or naturally raised whenever possible.

Our Private Dining Menus are a template for your perusal. As you review, remember that Chef Brandon’s menu will change from the time you read the collection and when you dine with us. Your primary menu items will remain as chosen. It is their preparation and accompaniment which will vary as the market and Chef come together in creative new ways.

Stokes Restaurant and Bar offers the following prix fixe menu options for private dining. Please start by selecting the option and then select the appetizers, entrées and desserts that correspond with that selection. The prices below reflect the cost of food only.

The choices are intended to be a representative example; menus change often to take advantage of seasonal offerings and to ensure their sustainability, whenever possible.

Menu Option 1	3 courses	\$39 per person
Menu Option 2	4 courses	\$48 per person
Menu Option 3	5 courses	\$65 per person Chef Brandon Millers’ seasonal tasting menu

Let us indulge you in the ultimate luxury and have Chef Brandon Miller create your menu, just let us know which menu option you choose and we will do the rest!

Guarantee

Attendance must be confirmed 72 hours prior to event date. This number will be considered your guarantee.

Hors d’oeuvres

A selection of passed and displayed hors d’oeuvres for pre-dinner cocktail receptions is available on request.

Menu Title

Personalized Menus will be printed for your guests with company name or message, compliments of Stokes Restaurant and Bar. Please provide us with your menu title.

Corkage

\$20 per bottle. Stokes has a 2 bottle allowance maximum. All other wine must be ordered from our extensive wine list.

Tax

7.25% (Please note that California law stipulates that service charge is taxable).

Service Charge

A 20% service charge on food and beverage will be added to your final bill.

Room set-up fees for private dining

Wine Room, Hattie’s and Lobby: \$100 Main Dining room: \$250.

Additional Services

Wine pairings, audio visual equipment, floral arrangements, photography and other special arrangements can be made with at least 5 days advance notice.



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Menu Option 1

Soup of the Day

or

Organic Mixed Greens and Herb Salad with Lemon-Shallot Vinaigrette

Entrée- Please select two or three from sample menu

Dessert- Please select one from sample dessert menu

Menu Option 2

Chef's Choice Assorted Tapas

First course-Please select one from sample menu

Entrée- Please select three from sample menu

Dessert- Please select one from sample dessert menu

Menu Option 3

Chef Brandon's Seasonal Tasting Menu
5 courses of inspiration!

Sample menu

Tapas/Appetizers

Monterey Bay Sardines "Escabeche" with Mediterranean Salsa Verde

House Smoked Salmon Rilletes

Fava Bean Crostini

Balsamic Marinated Baby Eggplant

Grilled Radicchio wrapped in Pancetta

Tuscan Chicken Liver Paté Toasts

Fried Green Tomatoes with Basil Rémoulade

House Marinated Imported Olives

Wood Oven Flatbread with Caramelized Onions, Point Reyes Blue Cheese and Olives

Squash Blossom Fritters with Sweet Red Pepper Rémoulade

First Course

Organic Mixed Greens and Herb Salad with Lemon-Shallot Vinaigrette
Frisée Salad with Niman Salami, Tome Cheese, Pink Radishes and Pomegranate
Saffron Sunchoke Bisque with a Chorizo-Chèvre Crouton and Chilli Oil
Roasted Butternut Squash Soup with Maple Crème Fraîche
Hearts of Romaine with Basque Style Olive Vinaigrette and Shaved Laura Chenel Tome
Raw Fennel Salad with Organic Beets, Orange slices, Toasted Walnuts and Bellwether Farms Fromage Blanc



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Intermezzo

Maine Lobster “Mac & Cheese” with Fava Beans and Mascarpone
Roman Style Faro with braised Lamb and Garden Mint Pesto
Grilled Porcini Mushrooms and Chestnut Risotto with Fromage Blanc
Crispy Duck Confit on Wilted Spinach Salad with Hobb’s Bacon and Roasted Garlic
House Smoked Salmon Bacon on Potato Blini with Crème Fraîche, Baby Arugula and Capers
Savory Golden Chanterelle Soufflé with Laura’s Goat Cheese, Leeks and Escarole Greens

Entrée

Wood Oven Roasted Fresh Fish of the Day, Chef’s Preparation
Bradley Ranch Prime Onglet Steak with Fried Green Tomatoes, Baby Greens and Fines Herbes Pesto
Pan Roasted Duck Breast with Truffled Parsnips, Rainbow Chard and Pomegranate Essence
Crispy Pork Shoulder on Golden Carrots, Rapini, Pancetta and Andy’s Roasted Peppers
Wood Oven Roasted Rosie Farm Chicken with Garlic Smashed Potatoes and Braised Chicory Greens
Vegetarian Crêpes with Spinach Béchamel, Mushrooms, Root Vegetables and Gruyère Cheese
Niman Ranch Lamb Shoulder on Autumn Vegetable Ratatouille and Andy’s Basil Pan Juices
Creek Stone Farms NY Steak with Giant Frites, Grilled Seasonal Vegetables and Cabernet Jus (Please add \$5.00 per person)

Dessert

Warm Apple Crostata with Caramel Sauce and Vanilla Bean Ice Cream
Chocolate Lava Cake with Vanilla Bean Ice Cream Strawberry Sauce (parties of 30 and under)
Seasonal Fruit Cobbler with Crème Fraîche
Scharffen Berger Chocolate Torte with Berry Sauce

Petit Fours upon request, \$ 7.50 per person

PRIVATE ROOMS

Captain's Room

This room features a large round table, French doors and a fireplace. An intimate setting for small parties of 6-12.

Hattie's Room

This charming room on the second floor features a hand-painted tile fireplace & balcony. Seats minimum 20 and maximum 32 guests.

Wine Room

The larger of the two upstairs private dining rooms this room features a beautiful glass-enclosed wine case as well as windows overlooking downtown Monterey. Seats minimum 30, maximum 46 guests.

The Lounge

A charming, semi-private dining room with fireplace, in the oldest part of the adobe. Minimum of 20, maximum of 30 guests

Main Dining Room: Rustic setting, bright, open and airy. Seats up to 80 guests.

Exclusive Use

Stokes offers exclusive use of restaurant. Please call for rates and availability.