

Picnic BASKETS

In order for our culinary team to guarantee the highest quality possible we ask that picnic baskets be requested with a minimum of 5-hour lead time

Plant-Based Picnic Basket | \$125 per basket

(Serves 2 guest)

Vegetable, nuts, seeds, sprouts, grilled avocado with pickled citrus dressing | vegan, DF, GF

Loaded cannellini bean hummus | vegan, DF, GF

California artisanal cheese, country bread, dried fruits & nuts

Selection of sweets from our pastry team

Pair this basket with Veuve Clicquot, Yellow Label, Champagne for \$145 per bottle

Botanical Tea in the Garden | \$145 per basket

(Serves 2 guest)

Melange of chicken sandwiches on beetroot bread

Smoked salmon mousse sandwiches on charcoal bread

Farm egg salad sandwiches on brioche | vegetarian

Cucumber sandwiches on turmeric loaf | vegetarian

Buttermilk & rosemary scones | vegetarian

Selection of sweets from our pastry team

Paired with Telmont, Champagne Reserve Brut, for \$155 per bottle

California Coastal Basket | \$155 per basket

(Serves 2 guest)

Santa Barbara coastal crudo

Crab Louis with ocean vegetables, quail egg, and caviar

"Build your own" spicy tuna handrolls

Caviar, blinis and accoutrements

California artisanal cheese, country bread, dried fruits & nuts

Selection of sweets from our pastry team

Pair this basket with Billecart Salmon, Champagne Reserve Brut for \$180 per bottle

***FOOD ALLERGY INFORMATION:**

Certain dishes and beverages may contain one or more of the 14 allergens designated by US/EU Regulation No. 1169/2011. Please let us know if you have any allergies or special dietary requirements, or if you need any further information. The designated allergens and products are: (1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs (15) Suitable for vegetarians (V) As vegan option available".

ALL PRICES IN US DOLLAR