

TWENTY FIVE LUSK

PRIVATE DINING

Twenty Five Lusk is a vibrant new destination on the growing South of Market restaurant scene, a sophisticated, contemporary, approachable fine dining restaurant, bar and private dining destination specializing in creative new American cuisine driven by seasonality and sustainability.

Located in a historic building built in 1917, Twenty Five Lusk was originally the Ogden Packing and Provision smokehouse meat processing facility. The 9,800-square-foot space includes 100 seats in the main dining area, a spacious lower bar and lounge level, 12-30 seats in the private dining room or up to 60 guests for semi-private dining, a 14 seat semi-private table adjacent to the dining room and a 10 seat Chef's table. The private dining areas in the lower level at Twenty Five Lusk were designed to be easily converted into a conference space with all of the audio-visual enhancements necessary for conferences, meetings or presentations.

The private dining menus offer many options: a large selection of hors d'oeuvres, decadent raw bars as well as meat and poultry options. We pride ourselves with taking attention to detail in every aspect of the dining experience. Our management team and staff are very well trained and passionate about giving each of our guests an exceptional experience.

CONTACT ANGELA CERRETA TO SCHEDULE YOUR EVENT:
angela@25lusk.com or 415.495.5875



EXECUTIVE CHEF MATTHEW DOLAN

LUNCH EVENTS

LUNCH MENU PRICING

THREE COURSE MENU	\$45 per person
Includes one first course, choice of two main courses, one dessert, Equator French pressed coffee	
ADDITIONAL COURSE	\$12 per course
ADDITIONAL CHOICES PER COURSE	\$10 per course

PRIVATE DINING LUNCH MENU

The menu below is a sample and will vary throughout the seasons based on product availability and quality. Please use this menu as a reference, as we are pleased to customize the menu for you.

first courses

ARUGULA SALAD roasted beets, smoked potatoes, avocado vinaigrette
BABY CHICORIES lemon cucumber, end of season heirloom tomatoes, niçoise olive vinaigrette
HEIRLOOM SQUASH VELOUTE sorrel, creme fraiche
FOREST MUSHROOM BISQUE gougere, white truffle oil
DUNGENESS CRAB PARFAIT avocado, horseradish gelee, confit tomato, lavash cracker
ORGANIC BEEF CARPACCIO shaved heirloom apple & celery root salad, long pepper, olio nuovo

main courses

ARTICHOKE CANNELLONI grilled treviso, roasted fennel puree, parmigiano reggiano
ROASTED EGGPLANT TERRINE braised lentils du puy, chanterelles, port sauce
SEARED DAY BOAT SCALLOPS watercress, braised endive, meyer lemon vinaigrette
POACHED WILD KING SALMON parisienne potatoes, fried parsnip, sorrel puree
CONFIT LEG AND ROASTED BREAST OF POUSSIN sweet potato puree, sauce chasseur
FLAT IRON STEAK FRITES arugula, fries, sauce bearnaise
SYRAH BRAISED SHORT RIBS parmesan spaetzle, upland cress, thyme reduction
OPERA BURGER fried egg, gruyere, green tomato ketchup, fries

dessert concepts

CHOCOLATE
BERRIES
CITRUS
SEASONAL
DECADENT (add supplemental)

LATE BREAKFAST, LUNCH AND CONFERENCE BREAK FOOD OPTIONS

SANDWICH SELECTION

\$35 per person

Platter of two sandwich selections below:

FRIED GREEN TOMATO sundried tomato mayo, sourdough toast

BRAISED SHORT RIB arugula, fontina, wasabi aioli, potato bread

ROASTED LOCAL VEGETABLES smoked mozzarella, avocado spread

BURRATA bacon, watercress, brioche BLT

GRILLED CHICKEN roasted pear, camembert, herb

Also included:

German potato salad, grilled vegetable terrine, a sampling of cookies and petit fours, soft drinks, Equator French pressed coffee.

PASTRY SELECTION

Freshly baked pastries, fresh squeezed juices and seasonal fruit, soft drinks, Equator French pressed coffee

\$25 per person

SNACK SERVICE

Seasonal fruit, soft drinks, Equator French pressed coffee

\$15 per person

DINNER EVENTS PRICING

DINNER MENU

THREE COURSE MENU

Includes one first course, choice of two main courses,
one dessert, Equator French pressed coffee

\$75 per person

FOUR COURSE MENU

Includes one first course, choice of two second courses,
choice of two main courses, and one dessert, Equator French pressed coffee

\$90 per person

ADDITIONAL COURSE

\$15 per course

ADDITIONAL CHOICES PER COURSE

please inquire

PASSED HORS D'OEUVRES, STATIONARY ITEMS AND BUFFET OPTIONS

passed hors d'oeuvres

Choice of 4 hors d'oeuvres	30 minutes	\$20 per person
	1 hour	\$30 per person
Each additional choice		\$4.50 per person

stationary items and buffet options

Please see our menu for options and inquire for pricing

CHEFS INSPIRATION

\$110 per person

5 Course dinner created by the chef using seasonal ingredients
(Up to parties of 15)

With Sommelier's suggested wine pairings

\$175 per person

PRIVATE DINING MENUS

All of the menus below are sample menus and will vary throughout the seasons based on product availability and quality. Please use these menus as a reference, as we are pleased to customize the menu for your special event. Buffet and platter options will fluctuate based on market price and product availability. Please inquire for current pricing.

HORS D'OEUVRES

SMOKED MOULARDE DUCK BREAST dried figs, watercress
CHILLED CUCUMBER SOUP crème fraiche, caviar
FRESH VEGETABLE SPRING ROLL
WILD MUSHROOM CHEESECAKES
LEEK AND GOAT CHEESE TARTLETTE
HEIRLOOM SQUASH BROCHETTE
RABBIT TERRINE red onion escabeche
OYSTER SPOON cucumber broth, radish
ROASTED EGGPLANT CANAPE oregano, olive oil
PORT WINE CHICKEN LIVER MOUSSE baguette crouton
TRUFFLE POTATO CROQUETTES gruyere cheese sauce
FRIED PRAWNS sweet chili sauce
COUNTRY PORK TERRINE whole grain mustard, cornichon, crouton
DUNGENESS CRAB CREPE horseradish, avocado
WARM ONION TART sherry cream
SMOKED SALMON MOUSSE cucumber
STEAMED LITTLENECK CLAM fingerling potato crisp, honey malt vinegar, grated cucumber
YELLOWTAIL avocado, cucumber skewer
BEELER'S RANCH PORK MEATBALL hoisin bar-b-que sauce
LAMB RIB CHOP dijon a la ancienne (supplemental)
WAGYU FILET MIGNON BROCHETTES roquefort sauce (supplemental)

BUFFET AND PLATTER OPTIONS - COCKTAIL RECEPTIONS AND LIGHT DINNER

CHEESE ASSORTMENT appropriate garnishes, breads
CHARCUTERIE, RILLETTE, & PATE ASSORTMENT cornichons, dijon a la ancienne, croutons
WAGYU CARVING STATION red wine sauce, horseradish cream, duck fat potatoes
RAW BAR clams, oysters, dungeness crab, lobster, lemons, sauces
ATTENDED CAVIAR STATION traditional garnishes, buckwheat blinis
SEASONAL SALADS three seasonal salads, subject to market availability
SLIDER BAR smoked cheddar burgers | crispy pork belly BLT | battered fried cod | lobster roll
SUCKLING PIG, SPRING LAMB, OR VENISON SADDLE - seasonal accoutrements and sauces
WHOLE ROASTED FISH - seasonal accoutrements and sauces
NEW ENGLAND STYLE LOBSTER BAKE corn, potatoes, drawn butter, salad
GALLANTINE OF DUCK sauce banyuls, pickled baby root vegetables

PRIVATE DINING MENUS - SPRING

All of the menus below are sample menus and will vary throughout the seasons based on product availability and quality. Please use these menus as a reference, as we are pleased to customize the menu for your special event.

first courses

LITTLE GEM LETTUCES fava bean crostini, sweet 100 tomatoes, champagne vinaigrette, parmesan
WILD ARUGULA pea tendrils, grapefruit supremes
GRILLED ASPARAGUS preserved lemon, dried tomato, arugula, aged sherry vinegar
CHILLED SPRING PEA SOUP white truffle, yukon gold potato tuille

second courses

ASPARAGUS TERRINE lemon emulsion, tomato puree
ARTICHOKE RISOTTO parmesan, mushroom escabeche
MOREL MUSHROOM RAVIOLI english pea butter
PORK CHEEK TERRINE pineapple relish, ginger reduction
BEEF CARPACCIO pecorino, black olive conserva, olio nuovo
YELLOWTAIL TARTARE cucumber, cilantro, rice crisp (add supplemental)
TORCHON OF FOIE GRAS fig preserve, toasted brioche (add supplemental)

main courses:

TOFINO INLET SALMON baby bok choy, ginger puree
TRU COD sunchokes, watercress
ORGANIC CHICKEN thyme pearl barley pilaf, meyer lemon jus lie
SPRING LAMB asparagus, cucumber, mint demi-glace
BRAISED SHORT RIBS toy box carrots, brabant potatoes
GRILLED RABBIT game cassoulet, roasted fig, parsley puree
GLAZED DUCK potato gnocchi, arugula, huckleberry demi-glace (add supplemental)
ROASTED RIBEYE caramelized sweet onions, candied tomato, syrah demi-glace (add supplemental)
VENISON SADDLE fondant potato, escargot maitre d'hotel butter, sauce banyuls (add supplemental)
SEASONAL VEGETARIAN/VEGAN MAIN COURSE

dessert concepts

CHOCOLATE
BERRIES
CITRUS
SEASONAL
DECADENT (add supplemental)

PRIVATE DINING MENUS - SUMMER

All of the menus below are sample menus and will vary throughout the seasons based on product availability and quality. Please use these menus as a reference, as we are pleased to customize the menu for your special event.

first courses

HEIRLOOM TOMATO CAPRESE, burrata, basil
ARUGULA SALAD, prosciutto, strawberries, pecorino, balsamico
ROMAINE SALAD, anchovy, caesar dressing, crouton
MANILLA CLAM CHOWDER, roasted corn, arugula, bacon

second courses

SWEET CORN RISOTTO, mushroom escabeche, oregano
SWEET SHRIMP CASSOULET, preserved lemon
BRAISED OXTAIL, spiced strawberry relish, basil, brioche toast
YELLOWTAIL TARTARE, ginger tomato puree, cilantro rice tuille (add supplemental)
ROSEMARY STEAMED HALIBUT, olive tapenade, watercress puree (add supplemental)
MELON SOUP, lobster, ginger, mint (add supplemental)

main courses

ARTICHOKE CROQUETTE, white corn puree, grilled sweet onion, mizuna, tomato emulsion
ARCTIC CHAR, smoked potatoes, warm dungeness crab vinaigrette
TRUE COD, organic baby spinach, olive tapenade, tomato verbena puree
CALIFORNIA YELLOWTAIL, ginger beet puree, watercress, white soy reduction
STRIPED BASS, heirloom tomato, watercress puree, lemon oil
ORGANIC CHICKEN, potato croquette, blue lake beans, roasted garlic veloute
ROASTED PORK RIB CHOP, grilled tomato ragout, smoked provolone
ROASTED LAMB SIRLOIN, grilled vegetable terrine, rosemary demi-glace
HANGER STEAK, fondant potato, wild arugula, grilled corn, dark thyme sauce
SEASONAL VEGETARIAN/VEGAN MAIN COURSE

dessert concepts

CHOCOLATE
BERRIES
CITRUS
SEASONAL
DECADENT (add supplemental)

PRIVATE DINING MENUS - FALL

All of the menus below are sample menus and will vary throughout the seasons based on product availability and quality. Please use these menus as a reference, as we are pleased to customize the menu for your special event.

first courses

SPICED HEIRLOOM SQUASH BISQUE gruyere timbale
ARUGULA SALAD roasted beets, cucumber, banyuls vinaigrette
MIXED GREEN SALAD grilled figs, goat cheese, aged balsamic vinaigrette
ROASTED GARLIC SOUP glazed apple, oregano, lemon

second courses

CAULIFLOWER CREME BRULEE forest mushroom escabeche, sweet 100 tomatoes, wild arugula
SCALLOP CEVICHE cucumber, mint, red onion, avocado puree, rice crisp
CHICKEN LIVER MOUSSE profiterole, sage, red wine gastrique
SMOKED SALMON dill emulsion, mizuna, capers (add supplemental)
RAW AHI TUNA cucumber, watermelon radish, american caviar (add supplemental)
SMOKED DUCK BREAST quince compote, duck confit rilette, watercress, crostini (add supplemental)

main courses

ROASTED SQUASH RAVIOLI mushroom consomme, pepperpress, parmesan
SEARED SCALLOP celery root puree, arugula, lemon emulsion
ROASTED BLACK BASS grilled artichokes, black olive puree, preserved lemon reduction
GRILLED IDAHO TROUT manila clam fregola, vanilla-thai chili beurre blanc
BRAISED PORK CHEEKS marjoram, caramelized onion, parmesan polenta
DUCK LEG CONFIT potato gnocchi, grilled raddichio, red onion marmalade, duck jus
ROASTED FILET MIGNON potato leek puree, syrah demi-glace
GRILLED MARTIN EMIGH LAMB israeli couscous, mushroom ragout, thyme
LOBSTER CANNELONI cognac lobster nage, tarragon, tomato (add supplemental)
SEASONAL VEGETARIAN/VEGAN MAIN COURSE

dessert concepts

CHOCOLATE
BERRIES
CITRUS
SEASONAL
DECADENT (add supplemental)

PRIVATE DINING MENUS - WINTER

All of the menus below are sample menus and will vary throughout the seasons based on product availability and quality. Please use these menus as a reference, as we are pleased to customize the menu for your special event.

first courses

PARSNIP BISQUE truffle, lemon
WINTER GREENS SALAD pickled fennel, sherry vinaigrette
ARUGULA SALAD braised cannellini beans, cucumber, olive, balsamic vinaigrette
SAFFRON MUSSEL BISQUE fennel, apple, oregano

second courses

CHANTERELLE MUSHROOM VOL AU VENT mushroom herb ragout, pecorino di pienza
PARSLEY ROOT AND CELERIAC RAVIOLI mushroom consommé, pecorino
PORK BELLY CONFIT red kuri squash puree, thai basil, key lime, bitter chocolate reduction
RABBIT TERRINE truffled artichoke puree, red onion escabeche
HALF LOCAL DUNGENESS CRAB drawn butter, meyer lemon, pickled ginger (add supplemental)
WAGYU STEAK TARTARE quail egg, dijon, cornichon, baguette (add supplemental)

main courses

TRUFFLE MUSHROOM RISOTTO parmesan reggiano, upland cress, lemon oil
DIVER SCALLOPS potato confit, manilla clams, sauce paloise, chervil
CALIFORNIA WHITE BASS sweet shrimp dumpling, parsley beurre blanc
WASHINGTON KING SALMON spinach, black olive, carrot-lemon puree, citrus lobster vinaigrette
SLOW ROASTED SUCKLING PIG grilled artichokes, suckling pig hash
PORK TENDERLOIN grilled fuji apple, yukon gold potato gnocchi, tarragon sauce
PHEASANT BALLOTINE lovage gruyere timbale, parsnip puree, thyme reduction
ROASTED DUCK honey glaze, pickled red cabbage, parmesan spaetzle, natural reduction
GRILLED RIBEYE STEAK potato leek puree, syrah demi-glace (add supplemental)
SEASONAL VEGETARIAN/VEGAN MAIN COURSE

dessert concepts

CHOCOLATE
BERRIES
CITRUS
SEASONAL
DECADENT (add supplemental)

WINE AND BEVERAGES

All beverage pricing is based on consumption. We offer a full bar to complement your event. Our wine director is happy to suggest appropriate wines as well as offer suggestions on food and wine pairings to compliment your meal. Wine requests should be made at least seven days in advance to ensure availability. All wines are subject to confirmation by our Private Event Manager. *Please note: Wine must be purchased at Twenty Five Lusk and cannot be brought into the restaurant for private events.*

SPARKLING

georges gardet brut special	85
schramsberg blanc de blancs 2007 napa valley	80
l'antica quercia "matiu" di valdobiadene prosecco 2009 veneto italy	45

WHITE

grgich hills sauvignon blanc 2009 napa valley	45
guigal côtes du rhone blanc 2009 france	35
poet's leap riesling 2009 columbia valley washington	44
scarpetta pinot grigio 2009 friuli italy	42
hamilton russell chardonnay 2009 south africa	62
arrowood chardonnay 2009 sonoma county	45
patz & hall chardonnay 2008 sonoma coast	87
domaine de triennes rosé 2009 var france	34

RED

seaglass pinot noir 2010 santa barbara county	42
fort ross "symposium" pinot noir 2008 sonoma coast	45
talley vineyards 2009 arroyo grande valley	65
porter-bass 2007 russian river valley	54
matchbook cabernet sauvignon 2009 lake county	35
cain five cuvee NV8 napa valley	67
woodward canyon cabernet sauvignon 2008 columbia valley	87
cain five concept 2006 napa valley	115
cedrus malbec 2008 cahors france	45

FOR DESSERT WINES see our Wine Director for recommendations.

FOR SMALLER SIZE PRIVATE EVENTS, selections from the main wine list may be available only after confirmation from the Wine Director.

CORPORATE MEETINGS AND EVENTS

AUDIO/VISUAL & ENTERTAINMENT NEEDS

Our Private Dining Room is equipped with wireless internet access, an in-ceiling LCD projector, electronic screen, full data connectivity, cable television, DVD and BluRay player.

Arrangements for additional audio/visual equipment and entertainment can be made in advance through the private dining manager.

Please inquire regarding pricing.

ROOM SETUP OPTIONS AND FEES

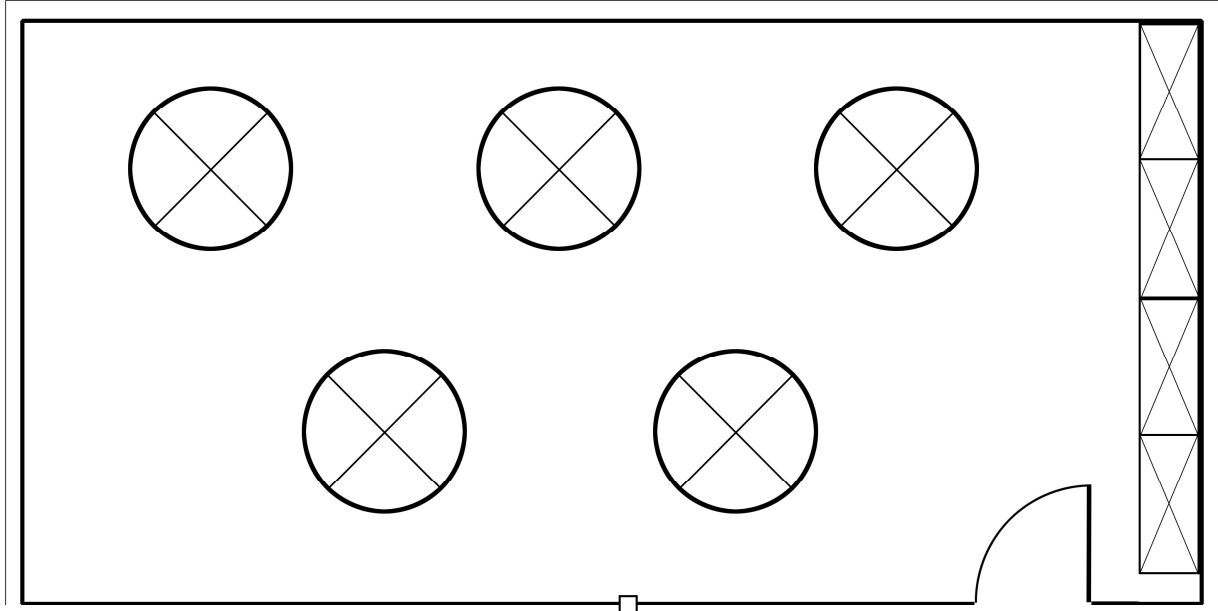
All Meeting Packages include still and sparkling water, use of our LCD projector with electronic screen and DVD player

Our Private Dining Room is available from 9 AM - 2:30 PM.

Conference Setup in private dining room with access to in room A/V (choose a set up from one of the following floor plans)	\$1,000
Polycom Conference Phone Rental and setup	\$175

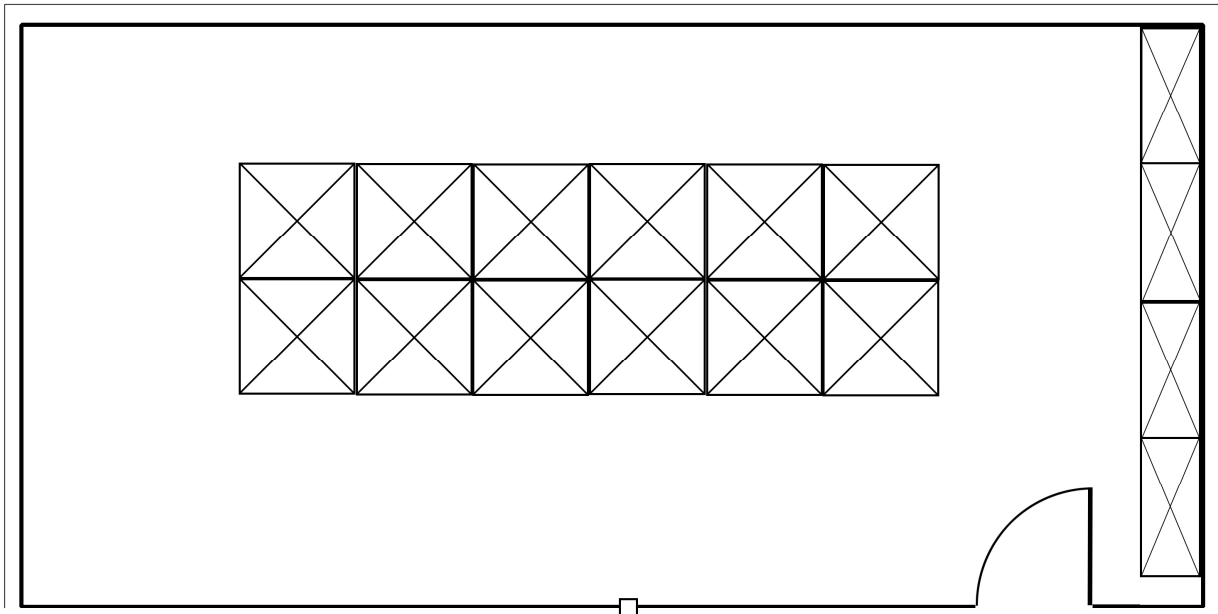
PRIVATE DINING ROOM

Rounds (up to 30 guests)



PRIVATE DINING ROOM

Long table (up to 24 guests)



Room Minimums & Pricing

The following minimum expenditures are for food and beverages only, and do not include 20% Service Charge, 8.5% California Sales Tax and 4% charge for San Francisco employer mandates.

Valet parking, flowers, music and other miscellaneous charges are additional and do not apply to the minimums. The guaranteed minimum only applies to food and beverages consumed on the premises at the time of the event. The minimums do not include service charges or taxes.

ROOM CAPACITIES

Fully Private Events: 12 – 24 guests

Semi Private Events: 12 – 60 guests

Restaurant Dining Room Buyout Seated Events: 100 guests

Restaurant Buyout Reception Events: 300+ guests

FOOD AND BEVERAGE MINIMUMS – SEATED DINNERS

Up to 24 Seated Guests (Private Dining Room Only)

Lunch: \$1,000

Dinner: \$2,000

25-42 Seated Guests (Private Dining Room + 1 Lounge Bay)

Lunch: \$2,000

Dinner: \$4,000

43-60 Seated Guests (Private Dining Room + 2 Lounge Bays)

Lunch: \$3,000

Dinner: \$6,000 Sunday through Thursday; *Please inquire* for Friday and Saturday

RESTAURANT BUYOUTS

Lunch Minimum (Mon-Thurs): \$7,000

Lunch Minimum (Fri-Sun): \$10,000

Dinner Minimum (Sun-Tues): \$20,000

Dinner Minimum (Wed-Thurs): \$25,000

Dinner Minimum (Fri-Sat): *Please inquire*

FOOD AND BEVERAGE MINIMUMS – COCKTAIL RECEPTIONS:

Up to 30 Guests (Private Dining Room Only)

Lunch: \$1,000
Dinner: \$2,000

30 - 45 Guests (Private Dining Room + 1 Lounge Bay)

Lunch: \$2,000
Dinner: \$4,000

40 - 75 Guests (Private Dining Room + 2 Lounge Bays)

Lunch: \$3,000
Dinner: \$6,000 Sunday through Thursday; *Please inquire* Friday and Saturday

75 - 125 Guests (Private Dining Room + 3 Lounge Bays)

Lunch: \$4,000
Dinner: \$8,000 Sunday through Thursday; *Please inquire* Friday and Saturday

LOWER LEVEL BAR & LOUNGE BUYOUTS:

Sunday – Monday: \$10,000
Tuesday – Wednesday: \$12,500
Thursday: \$17,500
Friday – Saturday: *Please inquire*

BACK BAR COCKTAIL ROOMS:

Sunday – Thursday: \$1,000 each
Friday – Saturday: \$1,500 each

LOUNGE BAYS:

Sunday – Thursday: \$2,500 each (up to three bays)
Friday – Saturday: NOT AVAILABLE

FLORAL ARRANGEMENTS

Our restaurant florist will be happy to create arrangements suitable to your needs.

VALET PARKING

Limited valet parking is available at \$12 per car. For daytime events, there will be an additional charge of \$20 per valet per hour. Please make arrangements in advance.

GUEST COUNT

Your guest count must be confirmed at least 3 days (72 hours) prior to your event. The confirmed guest count will be used as the minimum in finalizing your bill.

DEPOSITS

A deposit (of half the food and beverage minimum) and a signed contract are required to hold the room; the deposit is applied to your final bill. The signed contract and deposit must be returned within seven (7) days to secure the room and date. The deposit is non-refundable if cancellation of the event occurs less than 21 days prior to the scheduled event.

PAYMENTS

We require a signed contract and deposit to confirm a reservation.

We accept corporate checks, MasterCard, Visa, American Express, Discover Card and cash. We do not accept personal checks.

Full payment is due at the conclusion of your event.

No more than six (6) forms of payment may be used to settle your final bill.

CANCELLATION POLICY

If a cancellation occurs within twenty-one (21) days of your event, your deposit will not be refunded. If you cancel your event within seven (7) days of the event date, your credit card will be charged the entire room minimum.

DIRECTIONS TO TWENTY FIVE LUSK

Twenty Five Lusk is located off of Townsend Street between 3rd and 4th street in the China Basin/Mission Bay district of San Francisco

FROM THE NORTH BAY

From the Golden Gate Bridge, take the Lombard Street exit.
Follow Lombard Street until Van Ness Avenue, approximately ½ mile.
Take Van Ness to Broadway and turn left (1.4 mi).
Turn right on The Embarcadero when Broadway ends.
Turn right onto Townsend (.4 mi) and continue through 3rd Street
Lusk Street is the next light. Turn right at this light.

FROM THE SOUTH BAY/280 NORTH

From 101 North follow 280 N towards Downtown SF.
Continue on to King Street.
Turn left onto 4th Street.
Turn right onto Townsend Street.
Lusk Street is the next intersection, turn left.

FROM THE EAST BAY

From the Bay Bridge, take the 5th Street exit 2A on the left.
Turn sharp left on to 5th Street.
Follow 5th Street until it ends at Townsend and go left.
Continue through the 4th street intersection and Lusk is the next intersection.

FOR MORE INFORMATION, PLEASE CONTACT US AT 415.495.LUSK (5875).

