

25 LUSK

PRIVATE DINING

Twenty Five Lusk was selected as one of the Best New Restaurants of the Year by Esquire Magazine and was named one of the “12 most notable newcomers” for Best New Restaurant Design by Architectural Digest. A sophisticated, contemporary, approachable fine dining restaurant, bar and private dining destination, Twenty Five Lusk specializes in creative new American cuisine driven by seasonality and sustainability.

Located in a historic building built in 1917, the interior boasts a 9,800 square-foot space that includes 130 seats in the Main Dining Room. There is a spacious lower level bar and lounge, perfect for cocktail receptions, seated dinners and buffet style events. We have two fully private rooms suited for dinners, receptions and meetings. The larger “Private Dining Room” also has audio visual enhancements necessary for presentations. A full interior restaurant buyout can accommodate up to 550 guests. Please let our team know if you would like to take a tour.

The private dining menus offer a large selection of hors d’oeuvres, decadent raw bars as well as charcuterie platters and buffet-style dinner options. We take pride in our 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.

Please [click here](#) to inquire about availability or submit your private event request to Christine Chafin.

PRIVATE DINING ROOM

Seated: 15 - 35 guests, 5 round tables or conference table (fully private)

Standing: up to 40 guests

Food & Beverage Minimums:

Lunch: \$2,000

Dinner: \$3,000

The Private Dining Room is equipped with wireless internet, an LCD projector, drop-down screen, VGA and HDMI connectivity, DVD and Blu-ray.

LOUNGE BAYS (3)

The Lounge Bays are enclosed on three sides and look out into the rest of the Lower Level. They are perfect for cocktail receptions and mix and mingle style of events.

One Lounge Bay accommodates up to 25 guests

Two Lounge Bays accommodate up to 50 guests

Three Lounge Bays accommodate up to 75 guests

Rented separately, together or with the Private Dining Room Food & Beverage Minimums (per day):

Lunch: \$1,500 per bay

Dinner: \$2,500 per bay (Sun – Thurs)

Please inquire for Friday and Saturday

COCKTAIL ROOMS

Capacity: 6 -10 guests per room

Small intimate spaces that can be reserved individually or together

Semi-private space in the lower lounge level

Up to 4 rooms available

Please inquire for pricing

**See Page 18 for pricing and service charge details*

All pricing subject to change during December and peak periods

OGDEN ROOM (can be fully private or semi-private)

Seated: up to 14 guests

Private room on the Main Dining Room level. Can be closed off by smoked sliding glass doors and curtains.

Food & Beverage Minimums:

Lunch: \$1,500

Dinner: \$2,000

First seating only: 5:30pm (\$1,750)

CLARKE TABLE

Seated: up to 13 guests

Semi-private table on the Main Dining Room level, set aside from other tables in the Dining Room by a short partition wall.

Lunch: \$1,500

Dinner: \$1,500

First seating only: 5:30pm (\$1,000)

**See Page 18 for pricing and service charge details*

LOWER LEVEL BAR & LOUNGE BUYOUTS

Venue Fee: \$1,000

Food and Beverage Minimums

Sun:	\$10,000
Mon – Tues:	\$12,500
Wed:	\$15,000
Thurs:	\$17,500
Fri – Sat:	\$20,000

MAIN DINING ROOM BUYOUTS

Venue Fee: \$1,000

Food and Beverage Minimums

Sun:	\$10,000
Mon-Tues:	\$12,500
Wed:	\$15,000
Thurs:	\$17,500
Fri:	\$20,000

FULL UPPER AND LOWER LEVEL BUYOUTS

Venue Fee: \$2,000

Food and Beverage Minimums

Lunch (Sun– Thurs):	\$7,000
Lunch (Fri – Sat):	\$10,000
Dinner (Sun):	\$20,000
Dinner (Mon - Tues):	\$25,000
Dinner (Wed - Thurs):	\$27,000
Dinner (Fri - Sat):	\$35,000
December pricing:	please inquire

**See Page 18 for pricing and service charge details*

PRIVATE EVENTS PRICING

LUNCH MENU | THREE COURSE

Includes one first course, choice of two main courses, and one dessert

\$45 per person

DINNER MENU | THREE COURSE MENU

First course includes seasonal salad plus one other choice, main course choice of two, and one choice for dessert

\$85 per person

DINNER MENU | FOUR COURSE MENU

First course includes seasonal salad plus one other choice, second course choice of two, choice of two main courses, and one dessert choice

\$100 per person

CHEF'S INSPIRATION MENU

5-course dinner

\$150 per person

CHEF'S INSPIRATION WITH WINE PAIRINGS

5-course dinner

\$200 per person

CHEESE COURSE

Additional course of Chef's seasonal cheese selection with accoutrements

\$12 per person

ADDITIONAL CHOICE PER COURSE

\$10 per person

\$15 per entrée

\$10 per dessert

**See Page 18 for pricing and service charge details*

PASSED HORS D'OEUVRES

Choice of 4 hors d'oeuvres

per person

30 minutes	\$22
1 hour	\$32
90 minutes	\$46
2 hours	\$62
Each additional choice	\$5

BROCHETTES BAR

Choice of 4 brochettes

1 hour	\$40
90 minutes	\$60
2 hours	\$75
Each additional choice	\$10

SLIDER BAR

Choice of 4 sliders

1 hour	\$45
90 minutes	\$68
2 hours	\$80
Each additional choice	\$10

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. To see sample seasonal menus throughout the year, please inquire. Buffet and platter options will fluctuate based on market price and product availability. Vegetarian and gluten free options available.

HORS D'OEUVRES

FRESH VEGETABLE SPRING ROLL ginger gastrique, mint (*v, gf*)

SHERRY GLAZED FOREST MUSHROOM STRUDEL tofu, cilantro, bell pepper coulis (*vg*)

TEMPURA DELICATA SQUASH salted meyer lemon, ginger mousse, soy gastrique (*vg*)

LAVASH CROSTINI vegan white bean, roasted garlic puree, cracked spices, first press olive oil (*vg*)

WILD MUSHROOM CHEESECAKES micro basil (*v*)

GRUYERE GOUGERES castelvetrano olive conserva (*v*)

TRUFFLE POTATO CROQUETTES roasted onion, cheddar fondue

BARBECUED LOCAL OYSTERS lemon butter (*\$2 supplemental per person*)

SMOKED SALMON crème fraiche, dill, spice bread

AHI TUNA BROCHETTE cucumber, avocado (*gf*)

TEMPURA FRIED PRAWNS avocado lime mousse

LOCAL CAVIAR CANAPE crème fraiche, caper, red onion, brioche (*\$4.50 supplemental per person*)

LOBSTER CORN DOG tomatillo ketchup (*\$4.50 supplemental per person*)

DUNGENESS CRAB CREPE daikon radish, preserved lemon (*\$3 supplemental per person*)

GRILLED CHICKEN KEBABS huckleberry, thai basil

BEELER'S RANCH PORK MEATBALL hoisin barbecue sauce, pickled ginger

DUCK LIVER MOUSSE DOUGHNUTS quince, ginger, black garlic

BEEF CHEEK POP TARTS black pepper and tomato conserva (*\$4.50 supplemental per person*)

BROCHETTES BAR

CRISPY TOFU sweet potato, vegan barbecue, oregano *(vg, gf)*

ROASTED FOREST MUSHROOM curry, apple, sweet corn and leek soubise *(vg, gf)*

GRILLED PEAR pt. reyes blue cheese, dried cherry, pickled shallot *(v)*

CHERRY TOMATO fresh mozzarella, basil, cracked spices, aged balsamic, new oil *(v)*

GRILLED PRAWNS grilled prawns, bacon jam (or roasted onion jam), espelette aioli

LOCAL COD TEMPURA smoked potato, dill crema, fennel pollen, preserved lemon

GRILLED CHICKEN sweet potato, tamarind glaze, torn basil, black salt

JERK SPICED CHICKEN mango, jicama, red bean coulis

GRILLED RIB EYE salt roasted marble potato, brussels sprout, red wine gastrique

BUTTER BASTED NY STRIP parsnip, artichoke, truffle emulsion

BEEF TARTAR CUBES cornichon, caper berry, buckwheat crouton, dijon vinaigrette

GRILLED PORK LOIN pineapple, shishito pepper, red eye barbecue

CONFIT PORK BELLY togarashi popcorn, mint and yuzu syrup

SLIDER BAR

SMOKED CHEDDAR BURGERS

CRISPY PORK BELLY BLT

HERB MARINATED CHICKEN

SMOKED WHITE FISH

LOBSTER ROLL

Vegetarian and vegan options available upon request

BUFFET AND PLATTER OPTIONS – COCKTAIL RECEPTIONS AND DINNER

per person/hr

CHEESE ASSORTMENT appropriate garnishes, breads	\$16
CHARCUTERIE appropriate garnishes, bread	\$18
CHEESE AND CHARCUTERIE appropriate garnishes, breads	\$28
RAW BAR oysters, lobster, poached prawns (additional selections based on market availability)	\$48
SHRIMP COCKTAIL tomatillo cocktail sauce, charred lemon	\$12
CAVIAR STATION traditional garnishes, buckwheat blinis	\$28
SEASONAL SALADS two seasonal salads, subject to market availability	\$12
HOUSEMADE VEGETARIAN PASTA seasonal preparation	\$14
LOBSTER NAVARIN tarragon, lemon, seasonal, vegetables, pie crust	\$20
VEGAN BARBECUE TOFU PLATTER sweet potato fries, watercress, roasted shallots	\$16
WARM ISRAELI COUSCOUS TABBOULEH mint, market vegetables, cucumber, sweet peppers, soft herbs	\$14
WHOLE ROASTED FISH seasonal accoutrements and sauces	\$20
NEW ENGLAND STYLE LOBSTER BAKE corn, potatoes, drawn butter, salad	\$32
ORGANIC CHICKEN seasonal accoutrements and sauces	\$22
LAMB seasonal accoutrements and sauces	\$28
SHORT RIBS Chef's seasonal preparation	\$36
FILET CARVING STATION red wine sauce, horseradish cream	\$38
WAGYU STATION red wine sauce, horseradish cream, duck fat potatoes	\$53
STEAK FRIES caramelized onions, fines herbes, sea salt	\$10
GRILLED MARKET VEGETABLES basil salsa verde	\$12
POTATO AND CELERY ROOT GRATIN	\$12
JAPANESE PEPPER GRITS parmesan, togarashi	\$12
DESSERT ASSORTMENT three seasonal bite-sized desserts	\$12

DINNER MENU

The menu below is a sample and will vary throughout the seasons as our Chef changes the menu based on product availability, quality, and sustainability. Certain described items may not be available at the time of your event. Please use this menu as a reference. We are pleased to customize the menu for you.

FIRST COURSES

LOCAL OYSTERS pink peppercorn mignonette, champagne granite
(*\$4 supplemental per person*)

LOBSTER COCKTAIL tomatillo cocktail sauce, charred lemon
(*\$12 supplemental per person*)

LITTLE GEM LETTUCES levain croutons, cucumber, radish parmesan vinaigrette

CHEF'S SEASONALLY INSPIRED SALAD market vegetables, champagne vinaigrette

WILD ARUGULA pea tendrils, cucumber, fennel pollen, dill crème fraiche vinaigrette

SEASONALLY INSPIRED SOUP

FOREST MUSHROOM BISQUE gougere, white truffle oil

GRILLED FLAT BREAD AVOCADO TOAST pickled red onion, new oil, local salt

ORGANIC BEEF CARPACCIO shaved heirloom apple & celery root salad, olio nuovo

SECOND COURSES

SMOKED LOCAL KING SALMON garlic cucumbers, cardamom crème fraiche, brown bread

AHI TUNA TARTARE cucumber, mint, cilantro, rice crisp

GRILLED OCTOPUS arugula, pickled red onion, lemon verbena, chive blossoms

SEASONALLY INSPIRED VEGETARIAN PASTA Chef's preparation

RABBIT TERRINE truffle artichoke puree, red onion escabeche

CONFIT PORK BELLY pineapple relish, ginger reduction

WAGYU STEAK TARTARE quail egg, dijon, cornichon, baguette
(*\$6 supplemental per person*)

MAIN COURSES

BBQ TOFU STEAK FRIES sweet potato fries, avocado and corn salad, hoisin barbecue

TRUFFLE MUSHROOM RISOTTO parmigiano-reggiano, upland cress

WILD KING SALMON french beans, shallots, bacon, warm lobster vinaigrette, micro greens

GRILLED SWORDFISH crispy spinach, macadamia streusel, pineapple, ginger butter

LOCAL PACIFIC COD market vegetables, fondant potatoes, salsa verde

GRILLED PRAWNS pencil cob grits, haricots verts, warm horseradish vinaigrette

BRAISED SHORT RIBS baby roasted root vegetables, cipollini onions, syrah reductions and parmesan spaetzle

GRILLED SUSTAINABLY RAISED BLACK ANGUS salt roasted little potatoes, roasted garlic and leek soubise, wild arugula, tempura cauliflower, basil salsa verde
(\$12 supplemental per person)

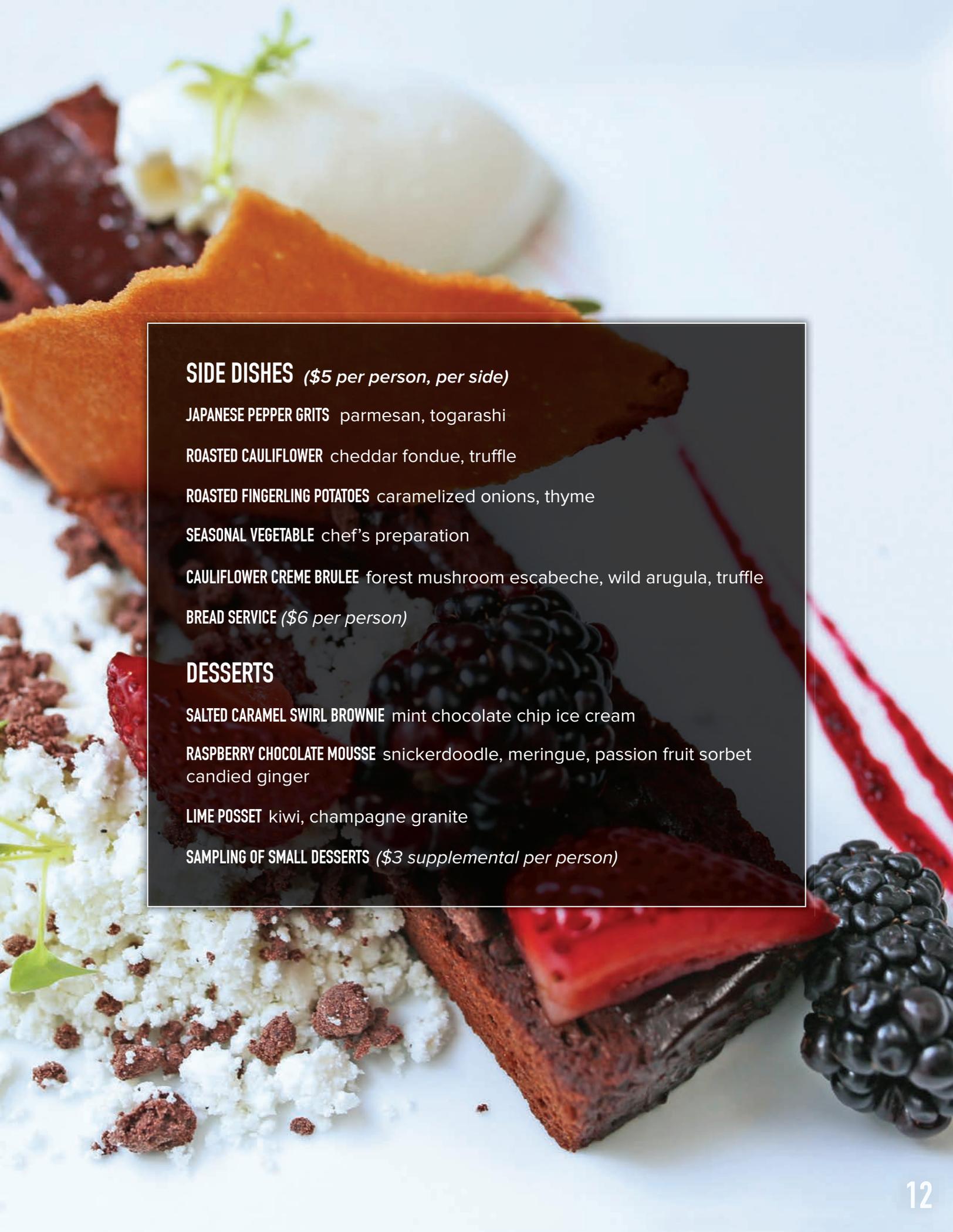
ORGANIC HALF ROASTED CHICKEN roasted garlic, bacon crushed potatoes, honey glazed baby carrots, watercress, natural jus

GRILLED DUCK BREAST fregola corn risotto, asparagus, pickled ramps, parmesan
(\$6 supplemental per person)

RACK OF LAMB roasted squash, cauliflower, pistachio, minted cucumber salsa
(\$6 supplemental per person)

PORK TENDERLOIN grilled fuji apple, yukon gold potato gnocchi, tarragon sauce

seasonal vegetarian/vegan/gluten free course options available upon request



SIDE DISHES *(\$5 per person, per side)*

JAPANESE PEPPER GRITS parmesan, togarashi

ROASTED CAULIFLOWER cheddar fondue, truffle

ROASTED FINGERLING POTATOES caramelized onions, thyme

SEASONAL VEGETABLE chef's preparation

CAULIFLOWER CREME BRULEE forest mushroom escabeche, wild arugula, truffle

BREAD SERVICE *(\$6 per person)*

DESSERTS

SALTED CARAMEL SWIRL BROWNIE mint chocolate chip ice cream

RASPBERRY CHOCOLATE MOUSSE snickerdoodle, meringue, passion fruit sorbet
candied ginger

LIME POSSET kiwi, champagne granite

SAMPLING OF SMALL DESSERTS *(\$3 supplemental per person)*

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 please to customize the menu for you. Vegetarian and gluten free options available.

FIRST COURSES

ARUGULA SALAD roasted beets, smoked potatoes, avocado vinaigrette

SEASONALLY INSPIRED SALAD CHEF'S PREPARATION

HEIRLOOM SQUASH VELOUTE sorrel, creme fraiche

FOREST MUSHROOM BISQUE gougere, white truffle oil

MAIN COURSES

SEASONALLY INSPIRED VEGETARIAN PASTA Chef's preparation

ROASTED EGGPLANT TERRINE braised lentils du puy, chanterelles, port sauce

SEARED DAY BOAT SCALLOPS watercress, braised endive, meyer lemon vinaigrette

WILD KING SALMON french beans, shallots, bacon, warm lobster vinaigrette

ORGANIC CHICKEN potato waffle, tempura maitake, dark apple and ginger reduction

FLAT IRON STEAK FRITES arugula, fries, sauce béarnaise

SYRAH BRAISED SHORT RIBS parmesan spaetzle, upland cress, thyme reduction

BURGER fried egg, gruyere, green tomato ketchup, fries



SIDE DISHES FOR THE TABLE *(\$5 per person, per side)*

JAPANESE PEPPER GRITS parmesan, togarashi

ROASTED CAULIFLOWER cheddar fondue, truffle

ROASTED FINGERLING POTATOES caramelized onions, thyme

SEASONAL VEGETABLE chef's preparation

DESSERTS

SALTED CARAMEL SWIRL BROWNIE mint chocolate chip ice cream

RASPBERRY CHOCOLATE MOUSSE snickerdoodle, passion fruit sorbet

HEIRLOOM APPLE SPICED CAKE ginger ice cream, thai basil anglaise

LIME POSSET kiwi, mint, champagne granite

SAMPLING OF SMALL DESSERTS *(\$3 supplemental per person)*



WINE AND BEVERAGES

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 complement your meal. Wine requests should be made at least seven days in advance to ensure availability. All wines are subject to confirmation by our Sommelier. All beverage pricing is based on consumption.

CORPORATE MEETINGS AND EVENTS

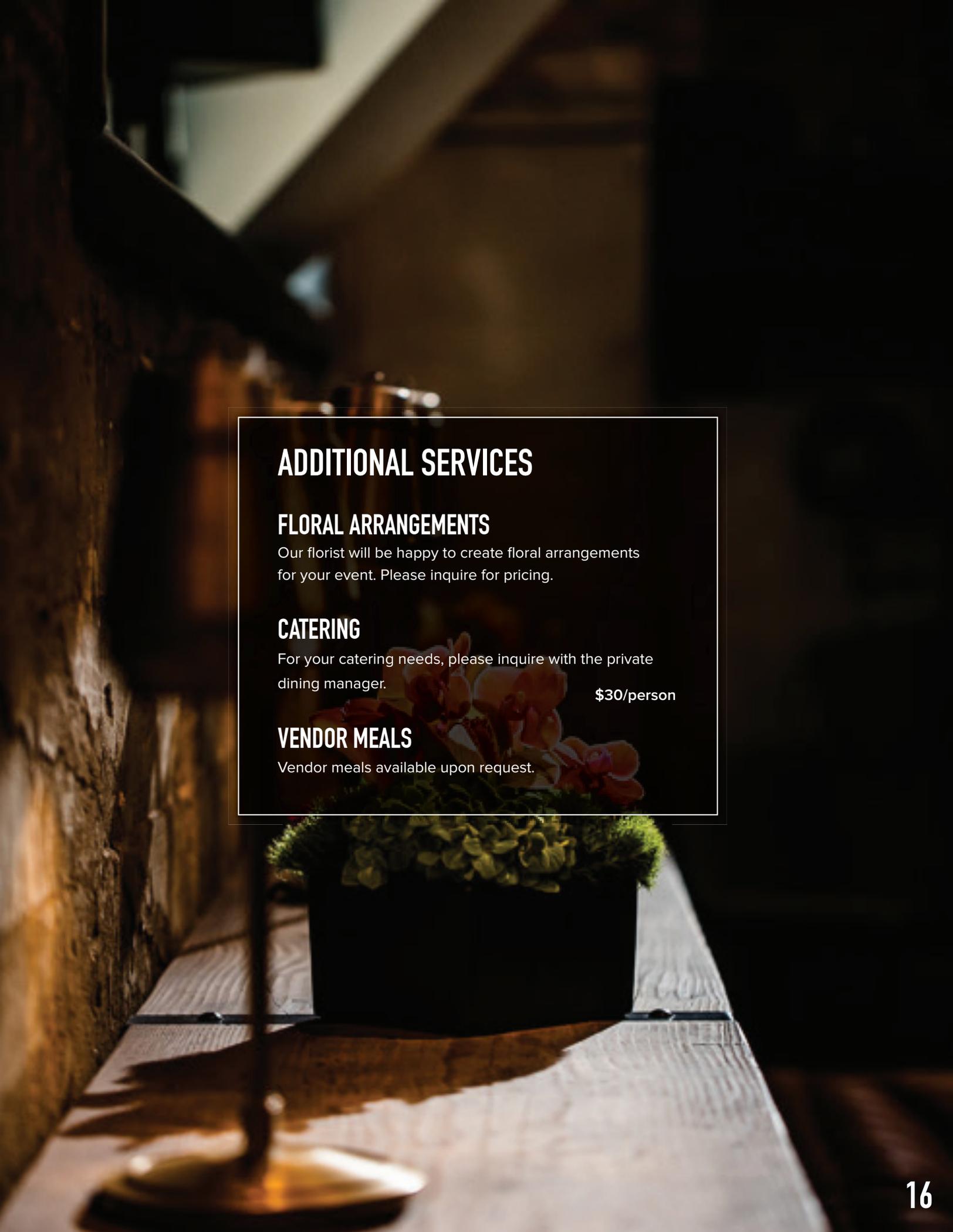
AUDIO/VISUAL & ENTERTAINMENT NEEDS | \$250 AND UP

We have an in-ceiling LCD projector, electronic screen, PA system, wireless microphone, cable television, DVD and Blu-ray player available.

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

CONFERENCE & MEETING PACKAGE | \$1,500 AND UP

Please inquire.



ADDITIONAL SERVICES

FLORAL ARRANGEMENTS

Our florist will be happy to create floral arrangements for your event. Please inquire for pricing.

CATERING

For your catering needs, please inquire with the private dining manager.

\$30/person

VENDOR MEALS

Vendor meals available upon request.

CONDITIONS

GUEST COUNT

Your guaranteed minimum guest count must be confirmed at least 3 business days 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, wire transfers, MasterCard, Visa, American Express, Discover Card and cash. We do not accept personal checks. Full payment is due at the conclusion of your event. If final payment is not completed on the same day as the conclusion of the event then penalties will be assessed.

No more than three (3) forms of payment may be used to settle your final bill.

PRICING AND SERVICE CHARGE

The minimum expenditures are for food and beverages only, and do not include 21% Service Charge, 8.75% California Sales Tax and 5% charge for San Francisco employer mandates. Flowers, music and other service 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.

CANCELLATION POLICY

If a cancellation occurs within thirty-one (31) 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.

Please [click here](#) to inquire about availability or submit your private event request to Christine Chafin.

PRIVATE DINING ROOM



OGDEN ROOM



LOUNGE BAYS



COCKTAIL ROOMS

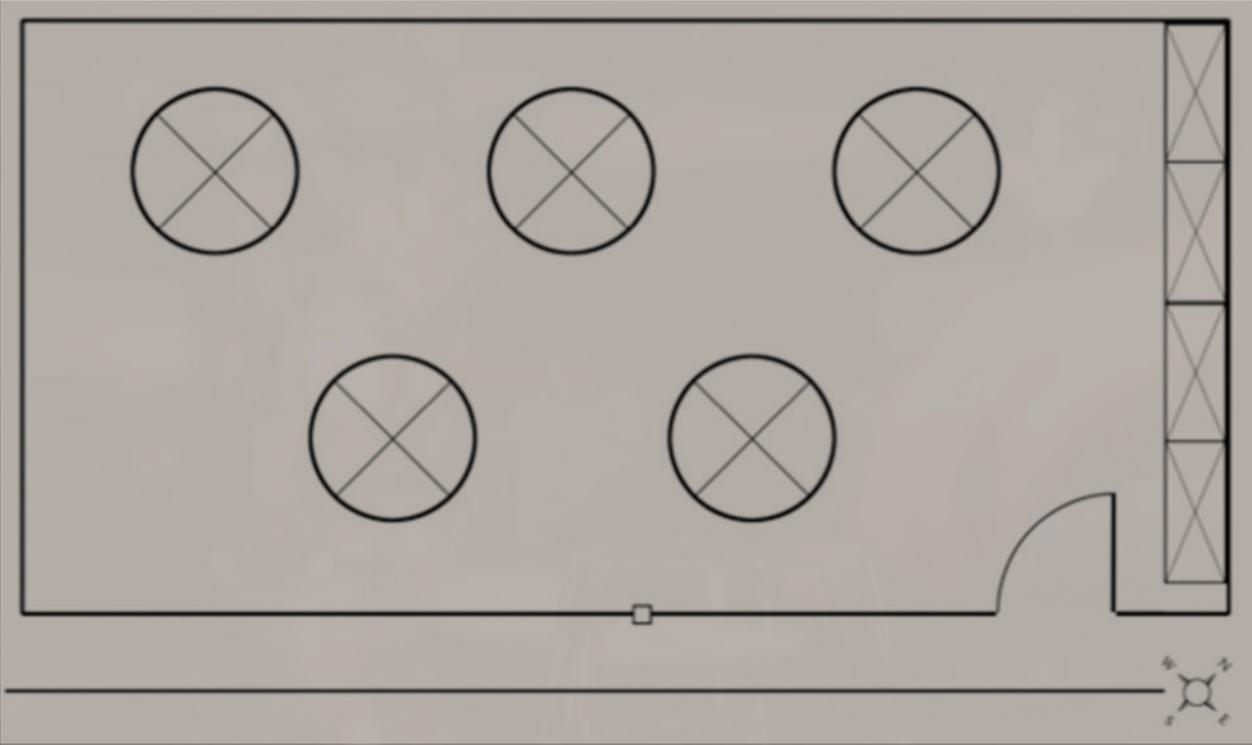


CLARKE TABLE



PRIVATE DINING ROOM

Rounds (up to 35 guests)



PRIVATE DINING ROOM

Long table (up to 26 guests)

