

urban HILL

Private Events



urbanevents@hearth-hill.com

urban HILL

Hors d'Oeuvres

Two Dozen Minimum - Priced Per Dozen

Fried Cauliflower* V 28
gochujang chili glaze

Shrimp, Beef, or Chicken Skewers 42
choice of: piri piri, peppercorn demi-glace, salsa verde

Gorgonzola Arancini 30
add shaved calabrese 18

Peekytoe Crab Toasts 48
old bay aioli, pickled radish

Smoked Pacific Bass Toast 36
manchego, dill, caraway, pickled onion

Crispy Tofu Skewers V, GF 30
onion mint relish

Shrimp Ceviche Cucumber Cups GF 48
pickled onion, tomato jam

Grilled Beef on Potato Chip GF 44
peppercorn sauce, crispy shallot

Chorizo Croquetas V 42
romesco sauce

Chicken Liver Pâté 36
everything spice cracker, blackberry jam

Deviled Eggs 30
calabrese, chives

Crispy Fried Chicken Slider 60
lettuce, tomato, onion, pickles, green chile aioli

Wagyu Beef Slider 62
cheddar, lettuce, tomato, onion, pickles, charred onion aioli

*Menus subject to change with availability and seasonally

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Register Dinner

To Start (Select 2)

French Onion Soup
sweet onion, gruyère, baguette

Caesar Salad
little gem lettuce, parmesan frico
croutons, anchovies

Chopped Salad
romaine, cucumber, olives
pickled onion, tomato, peppers, feta
chickpeas, red wine basil vinaigrette

Main Course (Select 3)

Creekstone Farms Filet* *add \$10*
whipped potatoes, asparagus
green peppercorn demi-glace

Pacifico Striped Bass*
carolina gold rice, cashew, scallion, yucca
coconut, achiote, pickled onion, pineapple

Roasted Half Chicken
moroccan couscous, sautéed farm greens
fava beans, harissa, natural jus

Crispy Fried Tofu
thai basil, lettuce leaves, chiles, mint
pickled cucumber, fried shallot, lemongrass vinaigrette

Dessert (Select 2)

Banana Cream Pie
Cheesecake
Sorbet

\$70 per guest price does not include beverage, state sales tax, service charge, or minimums.

*Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness

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Post District Dinner

To Start

(Select 2)

French Onion Soup

sweet onion, gruyère, baguette

Caesar Salad

little gem lettuce, parmesan frico
croutons, anchovies

Chopped Salad

romaine, cucumber, olives
pickled onion, tomato, peppers, feta
chickpeas, red wine basil vinaigrette

2nd Course

(Select 2)

Shrimp Cocktail

yellow pepper cocktail sauce
giardiniera, italian salsa verde

Chorizo Croquetas

romesco, manchego, marcona almonds
pickled cauliflower

Ember Roasted Carrots

feta, pepitas, pine nuts, cilantro
new mexico red chile sauce

Main Course

(Select 3)

Creekstone Farms Filet* *add \$10*

whipped potatoes, asparagus
green peppercorn demi-glace

Pacifico Striped Bass*

carolina gold rice, cashew, scallion, yucca
coconut, achiote, pickled onion, pineapple

Roasted Half Chicken

moroccan couscous, sautéed farm greens
fava beans, harissa, natural jus

Crispy Fried Tofu

thai basil, lettuce leaves, chiles, mint
pickled cucumber, fried shallot, lemongrass vinaigrette

Dessert

(Select 2)

Banana Cream Pie

Cheesecake

Sorbet

\$85 per guest price does not include beverage, state sales tax, service charge, or minimums.

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Grandeur Peak Dinner

To Start

Served Family Style

(Select 3)

Shrimp Cocktail

yellow pepper cocktail sauce
giardiniera, italian salsa verde

Chorizo Croquetas

romesco, manchego, marcona almonds
pickled cauliflower

Ember Roasted Carrots

feta, pepitas, pine nuts, cilantro
new mexico red chile sauce

Dill Seasoned Latkes

crème fraîche, egg, apple butter, american caviar, chive

Coal Roasted Beets

watercress, furikake granola, maple crème fraîche, aged balsamic

2nd Course

(Select 2)

French Onion Soup

sweet onion, gruyère, baguette

Caesar Salad

little gem lettuce, parmesan frico
croutons, anchovies

Chopped Salad

romaine, cucumber, olives, pickled onions, tomatoes, peppers
feta, red wine basil vinaigrette, crispy chickpeas

Main Course

(Select 3)

Lamb Porterhouse*

spaetzle, ramp-mint pesto
tokyo turnip, lamb jus

Creekstone Farms Filet*

whipped potatoes, asparagus
green peppercorn demi-glace

Pan Seared Halibut*

baby carrots, asparagus, radish salsa
pea coulis, preserved lemon demi-glace

Roasted Half Chicken

moroccan couscous, sautéed farm greens
fava beans, harissa, natural jus

Crispy Fried Tofu

thai basil, lettuce leaves, chiles, mint
pickled cucumber, fried shallot, lemongrass vinaigrette

Dessert

(Select 2)

Banana Cream Pie

Cheesecake

Sorbet

\$95 per guest price does not include beverage, state sales tax, service charge, or minimums.

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Family Style Menu

To Start

(Select 4)

Caesar Salad

little gem lettuce, parmesan frico
croutons, anchovies

Chopped

romaine, cucumber, olives, pickled onions, tomatoes, peppers
feta, red wine basil vinaigrette, crispy chickpeas

Dill Seasoned Latkes

crème fraîche, egg, apple butter, american caviar, chive

Shrimp Cocktail

yellow pepper cocktail sauce
giardiniera, italian salsa verde

Chorizo Croquetas

romesco, manchego, marcona almonds
pickled cauliflower

Ember Roasted Carrots

feta, pepitas, pine nuts, cilantro
new mexico red chile sauce

Peekytoe Crab Ravioli *add \$5*

blue hill bay crab, vodka sauce
crispy calabrese, fennel pollen

Main Course

(Select 3)

Lamb Porterhouse*

spaetzle, ramp-mint pesto
tokyo turnip, lamb jus

Creekstone Farms Filet* *add \$10*

whipped potatoes, asparagus
green peppercorn demi-glace

Pan Seared Halibut*

baby carrots, asparagus, radish salsa
pea coulis, preserved lemon demi-glace

Roasted Half Chicken

moroccan couscous, sautéed farm greens
fava beans, harissa, natural jus

Crispy Fried Tofu

thai basil, lettuce leaves, chiles, mint
pickled cucumber, fried shallot, lemongrass vinaigrette

***Add Family Side Dishes \$12 Each**

Dessert

**Banana Cream Pie
Cheesecake**

\$80 per guest price does not include beverage, state sales tax, service charge, or minimums.

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