

PRIVATE EVENTS

CYRUS
ALEXANDER VALLEY



The Dining Journey

A Semi-Private Dining Experience for 12 to 24 Guests

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THE CYRUS DINING JOURNEY

A semi-private Dining Experience at Michelin-starred Cyrus Restaurant

Tickets to Chef Douglas Keane's innovative Dining Journey are often difficult to come by. Each Dining Journey seating usually accommodates just 12 guests. But let us welcome your group of up to 24 guests as follows:

- Welcome reception in the Bubbles Lounge* with our signature canapé service.
- Enjoy hors d'oeuvres and mingling around the Kitchen Table and explore the kitchens, interacting with the chefs.
- Guests are then welcomed into the dining room to enjoy a tasting menu that can be complemented with a premium beverage pairing by Beverage Director Cyrus Schultz.**
- Post dinner visits to the Chocolate room and a parting gift of house made chocolates cap off the night.

**The Bubbles Lounge can be reserved for a private reception private if desired*

***See additional beverage pairing information.*



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Pricing:

Dining Journey: \$295/guest

Beverage Minimum: \$195/guest

(See next page for sample beverage pairings.)

Optional add-ons:

- Aged Ossetra Caviar Service - \$125/guest
- Fresh shaved truffles - A.Q.
- Private reception in the Bubbles Lounge - \$1,500 flat fee

20% service charge and tax will be added



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SAMPLE BEVERAGE PAIRINGS

Wine+ Pairing - \$280/guest

Guiborat, Prisme.18, Blanc de Blancs Grand Cru, á Cramant

Franz Hirtzberger, Grüner Veltliner, Rotes Tor, Smaragd, Wachau 2021

Sante Adairius, Eventual Truth, Barrel Aged Saison, Capitola

Knights Bridge, Chardonnay, Pont de Chevalier, Knights Valley 2011

Den, Batch #18—Nama, Oakland

Dr. Loosen, Riesling, Ürziger Würzgarten GG Unterst Pichter, Mosel 2015

CVNE, Viña Real, Rioja Gran Reserva 2004

Ridge Vineyards, Lytton Springs, Sonoma County 2010

Climens, 1er Cru Classé, Sauternes 2005

Spirit Free pairing - \$120/guest

Watermelon Delight

ocelot, banana-oleo, green buddha's hand

Muri Spritz

yamilé, blistered grapefruit, fluffy orange juice

The Fizz

blueberry, earl grey, shiitake-verjus, thyme

Golden Raisin Cordial

stone fruit gastrique, chamomile, lavender

Apple Martini

pink lady apple, cucumber, shio-koji, shishito pepper

Tea Old Fashioned

keemun & oolong, ginseng, miso, burnt sugar

Something Sweet

coconut horchata, oat milk, sake lees, mint