



## Group Dining Menus | Summer 2024

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### THE FINE PRINT

Parties of 9 or more are required to participate in our group dining menus which are served in a coursed family share style.

Price per person does not include beverages, tax (9.25%), surcharge (4%), event admin fee (4%) and gratuity (18%).

Please send your selections at least **14 days** prior to your event.

### -SELECT A PUNCH BOWL OR WINE -

An initial beverage selection is required for all larger bookings whether a punch bowl or wine offering. Punch bowls are batched & priced per person you would like it to serve and presented in vintage crystal & punch cups. All cocktails below can be made into a punch bowl format.

View our full wine list in the link previously provided.

### ORIGINAL COCKTAILS

#### M-80

tequila reposado, vida mezcal, lime & ginger juices, grapefruit oils  
(\$17pp)

#### OHANAMI

gin, blanc vermouth, sakura, lemon  
(\$17pp)

#### COURTESAN

vodka, licor 43, passionfruit, pineapple shrub, lemon, sparkling wine, clove  
(\$18pp)

#### MATRIARCH

yola mezcal, aperol, passionfruit, pineapple, lemon, salted grapefruit, peychaud's bitters  
(\$18pp)

### CLASSIC COCKTAILS | \$16pp

#### PISCO PUNCH

pisco, lemon, house-made pineapple shrub, sparkling wine, clove

#### HEMINGWAY ESPECIAL

white rum, lime & grapefruit juices, maraschino liqueur

#### BROWN DERBY

bourbon, grapefruit & lemon juices, honey, grapefruit oils

### ZERO PROOF | \$10pp

#### VIRGIN PALM SPRINGER

lemon, pineapple, grenadine, seltzer

#### JUST PEACHY

lemon, grapefruit, peach bitters

*(view dinner menu offerings below)*

## **-SELECT YOUR MENU-**

Select between our group dining menus below whether the “Premier” or “Grand” menu. Choose your selections from each course to be served in a family share style for the table. Please include any known allergies or restrictions within your group. We can accommodate most allergies/restrictions within our group dining menus.

We are happy to customize the heading of your printed menus for any occasion. You can include your customization with your selections.

### **PREMIER | \$80 PP**

#### **SMALLS (CHOOSE 3)**

**SCALLOP CRUDO**, yuzu broth, cara cara, fresno chile, nasturtium

**OCTOPUS CARPACCIO**, roasted red pepper, pickled cauliflower, yuzu kosho, cilantro, olive oil **gf**

**MENDOZA FARMS ASPARAGUS**, caramelized miso bearnaise, cured egg yolk, herb blooms **gf**

**SHAVED BRUSSELS SALAD**, farro, fennel, almond, peaches, local dates, humboldt fog, ginger-orange vinaigrette

**STRACCIATELLA**, marinated summer squash, sungold tomato, chive oil, dukkah, fresh herbs, crispy shallot **gf\***

**OYSTER MUSHROOMS**, chicken fried, bread & butter pickle, buttermilk sauce, spiced honey, parker house roll \*

**MARKET SOUP**, seasonal selection **gf (parties of 15 or less)**

#### **PLATES (CHOOSE 2)**

**WEISER FARMS CONEHEAD CABBAGE**, tahini, chili crisp, almonds, thai basil, mint, pita

**MARKET FISH**, huitlacoche nage, roasted spring onion, pickled sweetie drop peppers, cilantro **gf**

**SCALLOPS**, 5 saveurs sauce, chioggia beets, spinach, pea tendrils **gf**

**STEAK AU POIVRE**, 7-oz wood-grilled, snake river farms flat iron, market vegetables **gf**

**CAMPO GRANDE IBERICO PORK CHOP**, 10-oz wood grilled, koji marinated, fermented plum sauce, farmers market succotash **gf**

#### **SWEETS (CHOOSE 2)**

**HOUSE-MADE ICE CREAM, or SORBET**, nightly selection **gf (select one offering)**

**PISTACHIO TRES LECHES**, rose water cream

**STRAWBERRY RHUBARB MOUSSE**, strawberry basil compote, strawberry glaze, matcha cake crumble

#### **MENU SUPPLEMENTS:**

Exclusive to our group dining menus, elevate your culinary experience with a pre-dinner small bite or add a cheese course to be served individually for each guest.

**Caviar & Blini Bite** | +\$15pp *(requires minimum 1 week notice)*

**Seasonal Oysters** | \$48 per dozen *(requires minimum 1 week notice)*

**Tartare** | select steak, beet or salmon +\$15pp

**Cheese Course** | artisanal cheese, house preserve, baguette +\$15pp (supplement sweet course)

\*contains peanut oil---gf gluten free

800 N. PALM CANYON DR. Suite G, PALM SPRINGS, CA 92262 workshopkitchenbar.com  
Menu offerings and pricing are seasonal and subject to change based on availability and variation.

## GRAND | \$100 PP

### SMALLS (CHOOSE 3)

SCALLOP CRUDO, yuzu broth, cara cara, fresno chile, nasturtium

OCTOPUS CARPACCIO, roasted red pepper, pickled cauliflower, yuzu kosho, cilantro, olive oil **gf**

MENDOZA FARMS ASPARAGUS, caramelized miso bearnaise, cured egg yolk, herb blooms

SHAVED BRUSSELS SALAD, farro, fennel, almond, peaches, local dates, humboldt fog, ginger-orange vinaigrette

STRACCIATELLA, marinated summer squash, sungold tomato, chive oil, dukkah, fresh herbs, crispy shallot **gf\***

RICOTTA GNOCCHI, canyon creek oyster mushroom ragu, herbed ricotta

OYSTER MUSHROOMS, chicken fried, bread & butter pickle, buttermilk sauce, spiced honey, parker house roll \*

FRIED RICE, crispy pork belly, carolina gold rice, nira kimchi, roasted peanut, 5-spice, fried egg

MARKET SOUP, seasonal selection **gf (parties of 15 or less)**

### PLATES (CHOOSE 3)

WEISER FARMS CONEHEAD CABBAGE, tahini, chili crisp, almonds, thai basil, mint, pita

SWEET CORN RISOTTO, saffron butter, australian winter truffle **gf**

WHOLE GRILLED CA STRIPED SEABASS, market lettuces, herbs, white beans, pickled cara cara, pancetta, lemon, oregano oil **gf**

SCALLOPS, 5 saveurs sauce, chioggia beets, spinach, pea tendrils **gf**

LIBERTY FARMS DUCK A L'ORANGE, snap peas, ojai pixies, blood orange, pea tendrils, togarashi **gf**

CAMPO GRANDE IBERICO PORK CHOP, 10-oz wood grilled, koji marinated, fermented plum sauce, farmers market succotash **gf**

STEAK AU POIVRE, 7-oz wood-grilled, snake river farms flat iron, market vegetables **gf**

DRY-AGED MASAMI RANCH RIB EYE, 18-oz american wagyu, grilled over wood fire, roasted cipollini onions, market vegetables, composed bone marrow butter **gf (+\$20pp)**

### SWEETS (CHOOSE 2)

HOUSE-MADE ICE CREAM, or SORBET, nightly selection **gf (select one offering)**

PISTACHIO TRES LECHES, rose water cream

CHOCOLATE CREMEUX, valrhona jivara, dulce de leche pearls, seasonal fruit

STRAWBERRY RHUBARB MOUSSE, strawberry basil compote, strawberry glaze, matcha cake crumble

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