

LIBERTY

FOOD & WINE EXCHANGE

SPECIAL EVENTS CATERING

100 N. Sierra St., Reno, NV 89501 | 775.336.1091 | libertyfoodandwine.com

CLASSIC MENU, 2-course

\$28 / person

Served family style

COURSE ONE (choose 2)

KALE SALAD, crispy grana cheese, poached local egg, lemon-garlic dressing

ROMAINE HEARTS, bleu cheese crumbles, candied pecans, dried cranberries, sherry dressing

TRI-COLORE SALAD, shaved apples, pecorino romano cheese, warm pancetta dressing

COURSE TWO (choose 1)

OLD SKOOL GNOCCHI, truffle cream sauce, tartufata

HERB-ROASTED CHICKEN, liberty sausage, potatoes

PROGRESSIVE MENU

\$38 / person

Six progressive small plates, served individually in a seated or cocktail setting. Example Menu:

TWO OYSTERS on the half shell, chilled crab cocktail

WILD MUSHROOMS, duck egg custard

BRAISED BACON, huckleberry, cured egg yolk

EGG YOLK RAVIOLO, brown butter, bread crumbs

SEABASS, melted leeks, sexy red cabbage

WAGYU BEEF, horseradish, potatoes, bone marrow

UPGRADES

(\$ / person)

Add salumi and cheese display **\$8**

Add 3 passed appetizers **\$5**

Add steak or fish to course two **\$AQ**

Add dessert **\$5**

Chef and/or server fee apply to off-site parties

China, glass and silver are available for off-site parties for a fee

DESSERTS

Priced separately, per person

CARAMEL BUDINO **\$8**

CHEESECAKE, seasonal **\$8**

PIE, seasonal **\$7**

COOKIES & BROWNIES **\$6**

For orders and more information: John Kim, Director of Events | john@libertyfwe.com | 775.336.1091

2016 HOLIDAY SPECIAL

Book your party before Nov. 10, 2016 and get a complimentary sparkling wine toast and choice of holiday dessert: Pumpkin Mousse or Vanilla Bean Budino with candy cane caramel and holiday cookie crumble.

more about us...

LIBERTY

FOOD & WINE EXCHANGE

WE ARE REBELS

We are nonconformists. We clash. We experiment with flavor and celebrate the harvest. We are beautifully crafted, exceptionally flawed, and eccentrically woven with stories, international cuisine and the spices of Northern Nevada.

“THE EXCHANGE”

We exchange conversation. We exchange bites. We exchange food and wine knowledge. We exchange empty wine bottles for full ones. We exchange personalities, perspectives and stories.

We believe the dinner table is where the exchange happens, and where we create unforgettable “fork and knife moments.”

THE CHEF

James Beard Award nominated Chef Mark Estee is a leader in sustainability and food education, and an advocate of fresh, local, seasonal produce. Read more about Estee and find his favorite recipes at libertyfoodandwine.com/blog.

LUNCH

Mon-Fri, 11 a.m. - 4 p.m.

DINNER

Daily, 4-9 p.m.

HAPPY HOUR

Mon-Fri, 3-6 p.m.

1/2 off selected beer, wine and cocktails
1/2 off arepaes and toast

WEEKEND BRUNCH

Sat/Sun, 10 a.m. - 2 p.m.

Buy one, get one bloody marys and mimosas

LIVE MUSIC

Fridays, 7-9 p.m.