

PARAGON

Restaurant & Bar

Paragon Restaurant in San Francisco is the ideal venue for private parties, receptions, corporate and convention groups, and celebrations at nearby AT&T Park.

We offer two beautiful indoor private event rooms - our Gallery Room, or our intimate Library Room - a semi-private Parlor and a unique and spacious Outdoor Patio. For larger parties, we offer a full restaurant bookings.

Our Executive Chef will create the perfect menu for your event - whether it's a sit-down dinner, standing reception, or appetizer-heavy cocktail party. Special requests are easily accommodated.

We offer a full bar with classic cocktails, specialty drinks, local, regional wines and an eclectic list of artisanal, craft beers.



GALLERY ROOM: The Gallery Room is the perfect place for your next private event! Take advantage of an entire wall of windows letting in beautiful, natural light for your cocktail party. In the evening we set the mood with candles and beautiful tear-drop chandelier. We offer an AV system with pre-mounted projector and screen for showcasing slideshows, photos and presentations. The Gallery Room will accommodate up to 50 guests, and can be set for a seated or standing event.

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LIBRARY: Our Library Room is a private space that can accommodate up to 20 guests seated or 22 for a cocktail reception. This space is great for small business dinners, intimate birthday parties, pre-wedding rehearsal dinners, receptions and special tasting events. Celebrate in style and privacy in this beautifully adorned room.

THE PARLOR: The Parlor is a semi-private, curtained off section of the Main Dining Room that overlooks the exhibition kitchen and gleams a pulsating energy from the bustling restaurant. Great for cocktail receptions or vibrant sit-down dinners, The Parlor offers large windows for natural light during the day and cool, ambient lighting at night. The Parlor can accommodate 40 seated.

OUTDOOR PATIO: Our Outdoor Patio is a great space for cocktail gatherings. Reserve this space for a special post-work happy hour, birthday party, or before a Giants home game! This area can host up to 50 for a cocktail reception, and provides great views of AT&T ball park!

FULL RESTAURANT BOOKING: Paragon offers full restaurant bookings for groups of more than 50 looking for private space. Our Main Dining Room can host up to 90 guests for a seated lunch or dinner. Or the whole space can be set for a reception style event to accommodate upwards of 250 attendees. Your wish is our command! With views of our exhibition kitchen, beautiful reclaimed wood, and Italian tile interiors, this space will win over your guests.

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HORS D'OEUVRES

A perfect way to begin your evening prior to a seated meal, or mix and match for a wonderful cocktail party or standing reception.

Each selection has twenty pieces, unless otherwise noted

SAVORY STARTERS

Chilled Prawns

lemon poached prawns, house cocktail sauce 55 *gf*

Crispy Goat Cheese

fresh herbs, pesto aioli 45 *v*

Salmon Vol Au Vent

salmon mousse, puff pastry, caviar 55

Roasted Beets

endive spear, mozzarella, basil 40 *v, gf*

Steak Tartare

filet, capers, shallots, baguette 60

Mushroom Cigar

porcini aioli 45 *v*

Grilled Cheese & Tomato Soup

white cheddar, yellow cheddar 50 *v*

Lobster Cake

meyer lemon aioli 75

Beef Slider

garlic aioli, tomato, butter lettuce, jack cheese 70

Deviled Egg

shaved black truffle 50 *gf, v*

Miniature Corn Dog

honey butter 50

Ahi Poke

avocado, green onion, wonton 65

Crab Slider

braised fennel, dill, crème fraîche 75

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savory starters con't

Chicken Skewer
teriyaki glaze 55

Foie Gras Torchon
port wine cherries, brioche 80

SWEET BITES

Pear Empanadas
caramel sauce 55 *v*

Lemon Tartlet
lemon curd, candied zest 40 *v*

Chocolate Truffles
chocolate ganache 60 *v, gf*

ENHANCEMENTS

Add a popular enhancement to your event. Perfect for a cocktail soiree or have a platter brought to your table prior to the start of your meal.

Offerings listed below are \$20 per person each, with a 10 person minimum.

On the Rocks - Seafood Display *gf*
dungeness crab, warm herb butter, oysters, peppercorn mignonette,
jumbo prawns, house cocktail sauce

Paragon Charcuterie
chefs selection of artisan cured meats and salumi, olives,
stone ground mustard, breadsticks

Cheese Board
variety of imported & local cheeses, seasonal fruits, nuts,
artisanal crackers

Offering listed below is \$6 per person, with a 10 person minimum.

Seasonal Organic Veggie Board *gf, v, vg*
selection of the seasons best local veggies, avocado salsa verde

gf = gluten free *v* = vegetarian *vg* = vegan Please note : Menu pricing listed is exclusive of beverages, service fees, and tax.

Specific items subject to change based on seasonality and availability.

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BARBEQUE MENU

Our always popular Barbeque Menu features pulled pork, ribs and chicken, plus all of your favorite side dishes. Served family style, this menu is great any time of the year!

\$40.00 per Person- Served Family Style

FIRST COURSE

Local Field Greens seasonal fruit, mixed herbs, champagne vinaigrette *gf,v,vg*

SECOND COURSE

Pulled Pork carolina style vinegar bbq sauce *gf*

Hickory Smoked Baby Back Ribs kansas city style sauce

Smoked Chicken house-made bbq rub *gf*

SIDES

Smoked Potato Salad bacon *gf*

Coleslaw jalapeno, radish *gf,v,vg*

Southern Style White Bread *v*

DESSERT

Butter Pecan Bread Pudding banana bourbon sauce, pecans *v*

Artisan Craft Beer Pairing

\$20 per person | paired and served with each course

Pairings must be purchased for the entire party.
Prices subject to change.

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PARAGON CLASSICS

Paragon Classics features the best of our gastropub-style menu. These are the dishes that people come back for time and time again. Served family style, this menu allows for your guests to truly interact around the table while enjoying and sharing Paragon's most popular dishes.

\$55.00 per Person- Served Family Style

FIRST COURSE

Mixed Baby Lettuces shaved vegetables, pt.reyes blue cheese, almonds,
champagne vinaigrette *gf,v*

SECOND COURSE

Crispy Roasted Chicken thyme jus *gf*

Pan Seared Atlantic Salmon lemon butter *gf*

Pot Roast braising jus *gf*

SIDES

Whipped Potatoes butter, chives *gf,v*

Sautéed Brussels Sprouts sherry vinegar, parmesan *gf,v*

Macaroni & Cheese *v*

DESSERT

Butter Pecan Bread Pudding banana bourbon sauce, pecans *v*

Chocolate Cake whipped cream *v*

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CHEFS MENU

Our Executive Chef brings urban sophistication and alehouse-style comfort to new heights with his Chefs Menu, which combines the best of the season with culinary elegance. The Chefs Menu is served individually, offering you choice and flexibility. Expand the first course for a separate soup and salad course or add an additional pasta or risotto course before the main dish. With the Chefs Menu, your customizable options are limitless.

Entrée price is the number to the right of each option, and includes 1st, 2nd and 3rd course.

FIRST COURSE

(Choose 2)

Chef's Daily Soup

Butternut Squash Soup crème fraiche, chives *v, gf*

Roasted Beet Salad feta cheese, basil vinaigrette *v, gf*

Caesar Salad garlic croutons, anchovy, shaved parmesan

SECOND COURSE

(Choose 3)

Sea Bass wild mushroom and rice pilaf, citrus beurre blanc 60 *gf*

Grilled Pork Chop brussels sprouts with bacon, apple cider reduction 60 *gf*

Risotto broccoli, micro amaranth, parmesan crisp 55 *gf*

Roasted Chicken sweet potato hash, kale, chicken jus 55 *gf*

8 oz Filet Mignon potato gratin, roasted cipollini onions, sautéed spinach, black truffle sauce 70 *gf*

Pan Seared Scallops crab, quinoa, apples, carrot ginger purée 70 *gf*

Chef's Selection seasonal surf & turf mp

DESSERT

(Choose 2)

Crème Brûlée fresh fruit *gf*

Chocolate Cake whipped cream *v*

Butter Pecan Bread Pudding warm banana bourbon sauce, pecans *v*

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