



PRIVATE EVENTS

2013



CHERRY, a Japanese restaurant and supper club located in West Chelsea, provides a seductive yet elegant venue for both intimate private dinners and extraordinary large scale events of up to 250 guests. Opened in January, 2013, CHERRY offers an innovative menu of contemporary Japanese cuisine with a French influence.

private dining room



The private dining room is available for parties of 10-24 guests for a seated dinner, or 15-30 guests for a cocktail event.

main dining room



The main dining room is available for parties of 75-120 guests for a seated dinner, or 150-250 guests for a cocktail event.

MENU OPTION 1

served family style

1st course

MIXED GREENS

ginger carrot miso dressing

WARM MUSHROOM SALAD

mustard greens, garlic chips, sake soy

2nd course

TUNA TARTS

creamy ponzu, micro shiso, white truffle oil

CRISPY ALMOND SHRIMP

petite herbs, sudachi vinaigrette

3rd course

STEAK AU POIVRE

japanese sweet potato kakiage

MISO GLAZED SEABASS

crispy rice cake, bonito, furikake

sushi & sashimi

chef's selection of sushi, sashimi & makimono

desserts

SUNTORY BREAD PUDDING

yamazaki whiskey, toffee sauce

BANANA TARTE TATIN

salted caramel & tahitian vanilla ice cream

TRIPLE CHOCOLATE MOUSSE

citrus genoise cake, candied kumquats, warm chocolate sauce

\$80 per person

MENU OPTION 2

served family style

1st course

MIXED GREENS

ginger carrot miso dressing

WARM MUSHROOM SALAD

mustard greens, garlic chips, sake soy

2nd course

TUNA TARTS

creamy ponzu, micro shiso, white truffle oil

FOIE GRAS SHORT RIB GYOZA

plum sake glaze, sour cherries

LOBSTER TACOS

japanese mustard, shiso, chinese celery

3rd course

STEAK AU POIVRE

japanese sweet potato kakiage

MISO GLAZED SEABASS

crispy rice cake, bonito, furikake

GUINEA HEN

japanese eggplant, caramelized apple, carrot ginger

sushi & sashimi

chef's selection of sushi, sashimi & makimono

desserts

GREEN TEA MELTDOWN

red bean ice cream

BANANA TARTE TATIN

salted caramel & tahitian vanilla ice cream

GINGER MILLE CREPE

ginger mousse, plum wine caramel

PLATEAU DES CHOCOLATS

assorted house-made chocolates

\$95 per person

MENU OPTION 3

served family style

1st course

MIXED GREENS

ginger carrot miso dressing

WARM MUSHROOM SALAD

mustard greens, garlic chips, sake soy

2nd course

TUNA TARTS

creamy ponzu, micro shiso, white truffle oil

SEABASS CARPACCIO

shiso, fennel oil, chili lime tosazu, furikake lavosh

3rd course

CRISPY ALMOND SHRIMP

petite herbs, sudachi vinaigrette

FOIE GRAS SHORTRIB GYOZA

plum sake glaze, sour cherries

4th course

STEAK AU POIVRE

japanese sweet potato kakiage

MISO GLAZED SEABASS

crispy rice cake, bonito, furikake

sushi & sashimi

chef's selection of sushi, sashimi & makimono

desserts

GREEN TEA MELTDOWN

red bean ice cream

FUJI APPLE GYOZA

hazelnuts, macerated cherries, vanilla crème anglaise

BANANA TARTE TATIN

salted caramel & tahitian vanilla ice cream

GINGER MILLE CREPE

ginger mousse, plum wine caramel

PLATEAU DES CHOCOLATS

assorted house-made chocolates

\$125 per person

COCKTAIL EVENT MENU

choose 8 passed appetizers

cold appetizers

TUNA TARTS

creamy ponzu, micro shiso, white truffle oil

SMOKED SALMON TART

wasabi lemon cream

TAMAGOYAKI

smoked trout roe, radish, yuzu beurre noisette

DUCK RILLETTE

pickled mustard seeds, shiso

TUNA TACOS

jicama, cucumber, scallions

LOBSTER TACOS

japanese mustard, shiso, chinese celery

hot appetizers

FOIE GRAS SHORTRIB GYOZA

plum sake glaze, sour cherries

STEAK SKEWERS

shallot teriyaki

MISO SEABASS SKEWERS

saikyo miso

PORK BELLY SKEWERS

chili hoisin

sushi rolls

YELLOWTAIL JALAPENO

kimchee miso

SHRIMP TEMPURA

kataifi, creamy calamansi truffle

SPICY TUNA

kochujang mayo

SALMON AVOCADO

sundried tomato puree, ochazuke, mentaiko mayo

\$60 per person for 2 hours

\$75 per person for 3 hours

PREMIUM OPEN BAR

cherry signature cocktails

SAKETINI

russian standard vodka, yoshinogawa sake, pickled rakkyo

THE BORDELLO

bison grass vodka, cherry blossom agave, cucumber, lime

THE FUZZY DOG

bulldog gin, fennel, peach preserves, lemon, absinthe mist

CHERRY BOMB

corralejo tequila, cherry jam, black pepper agave, lemon

open bar

PREMIUM LIQUORS

IMPORTED BEER

asahi super dry, sapporo draft, sapporo light

WINE

selection by the sommelier

PREMIUM SAKE

selection by the sommelier

\$75 per person for 2 hours

\$90 per person for 3 hours

LIMITED OPEN BAR

IMPORTED BEER

asahi super dry, sapporo draft, sapporo light

WINE

selection by the sommelier

PREMIUM SAKE

selection by the sommelier

\$55 per person for 2 hours

\$70 per person for 3 hours

BEVERAGES CAN BE ALSO BE PURCHASED ON CONSUMPTION

PRIVATE DINING ROOM

room charge

SUN - MON - \$200

TUE - THU - \$400

FRI - \$750

SAT - \$1000

food & beverage minimum

SUN - MON - \$900

TUE - WED - \$1500

THU - SAT - \$2500

MAIN DINING ROOM

room charge

upon request

food & beverage minimum

upon request