



## Dough Room at flour + water

Guided through the flour+water dining room, guests are led to a private oasis behind the restaurant, the Dough Room.

During the day, Chef Thomas McNaughton and his team use this room to make fresh pastas for the restaurant. At night, it transforms into a space with an industrial chic vibe.

**capacity**  
16 guests

**availability**  
daily starting @ 7:30pm  
(please inquire for earlier timing)

**food & beverage minimum**

sunday - tuesday \$1000  
wednesday - saturday \$1250

*december*  
every day \$1250

**menu options**

*four-course family style  
tasting menu \$115/person*

Our chef's choice menu includes an antipasti course, pasta course, protein entrée with contorni and dessert.

**menu additions**

pizza course \$7

fresh pasta to take away \$10

cheese & salumi boards \$15

wine pairings \$65

*\*prices listed are indicated per guest and exclusive of tax, sf mandate and a 5% booking fee. The gratuity percentage is determined at the discretion of the guest.*