



## The Dough Room at flour+water

The Dough Room is used by Chef Thomas McNaughton and his team each day to create fresh pasta by hand. At night it transforms into an intimate & industrial-chic setting.

Guests will be guided through the flour+water dining room and up a flight of stairs to access the space.

**capacity:**  
16 guests, seated

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

**food & beverage minimum:**  
*sunday - tuesday \$1000*  
*wednesday - saturday \$1250*

**any day in december**  
*every day \$1250*

**menu:**

four-course family style tasting menu required for all guests  
**\$115/person**

Our chef's choice menu includes spuntini, two antipasti dishes, a pasta course, an entrée with contorni and individual dessert.

**menu additions:**

- pizza course \$7
- fresh takeaway pasta \$10
- cheese & salumi boards \$15
- wine pairings \$65

\*prices listed are indicated per guest and exclusive of 8.5% sales tax, 5% SF mandate and a 5% booking fee. The gratuity percentage is determined at the discretion of the guest.