

DINNER MENUS

PLATED

Appetizers

Crisp Confit of Sonoma Duck

Frisée Lettuce, Roasted Pumpkin, Honey Mustard Yuzu Dressing
\$17

Seared Shrimp

Ginger Butternut Squash Purée
\$19

Organic Beet Carpaccio

Cypress Grove Humboldt Fog Goat Cheese
\$16

Dungeness Crab Cake

Arugula, Mango Chutney, Cilantro Dressing
\$19

Pancetta Wrapped Baked Mozzarella

Salad of Seasonal Roasted Baby Vegetables, Aged Balsamic Vinegar
\$18

Seared Peppered Creekstone Farms Beef Rib Eye

Cherry Tomato and Thai Basil Salad, Lemon Thyme Dressing
\$20

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Soup

Roasted Carrot and Ginger Soup

Chive Crème Fraîche

\$12

Lobster Bisque

Cognac

\$15

Cream of Sweet Corn Soup

Popcorn and White Truffle Oil

\$14

Tuscan White Bean Soup

Sautéed Seasonal Mushrooms

\$14

Rustic Roasted Tomato Soup

Aged California Gouda and Basil Oil

\$14

Beet Consommé

Humboldt Fog Goat Cheese Wontons, Baby Beets, Toasted Sesame Seeds

\$16

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Salads

Dandelion Greens

Crisp Pancetta, Roasted Cipollini Onions and Scallions, Honey Mustard Dressing

\$15

Tuna Niçoise

Rare Seared Yellow Fin Ahi Tuna, French Beans, Olives, Cherry Tomatoes, Fingerling Potatoes

\$19

Asparagus Salad

Grapefruit Segments, Shaved Pecorino Cheese, Citrus Dressing

\$15

Hearts of Romaine Lettuce

Shaved Parmesan, Sourdough Croutons, Chipotle Caesar Dressing

\$15

Seasonal Tomatoes

Gorgonzola, French Beans, Aged Balsamic

\$15

Sorbet

\$9

Passion Fruit

Lime

Raspberry

Mango

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Entrées

Char Grilled Pacific Mahi Mahi

Wok Fried Bok Choy and Toasted Sesame Seeds, Forbidden Rice, Ginger Butter Sauce
\$52

Pan Seared Sustainable Salmon

Roasted Baby Fennel and Fingerling Potatoes, Manila Clams, Saffron Broth, Tomato Concassé
\$55

Roasted Pacific Black Cod

Whipped Idaho Potatoes, Cumin Spiced Puy Lentil Ragout
\$59

Oven Roasted Duck Breast

White Bean Cassoulet, Wilted Spinach, Crisp Pancetta
\$57

Fulton Valley Breast of Chicken

Forest Mushroom Risotto, Grilled Asparagus, White Truffle Oil
\$51

Roasted Rack of Colorado Lamb

California Squash Ratatouille, Fondant Potato, Rosemary Garlic Jus
\$59

Char Grilled Creekstone Farms Beef Tenderloin

Roasted Root Vegetables, Yukon Gold Potato Purée, Red Wine Sauce
\$58

Braised Niman Ranch Pork Belly

Cilantro and Lemon Braised Chick Peas, Wilted Ruby Chard, Crispy Calamari
\$68

*Split entrée pricing will be based on the higher priced entrée.

DINNER MENUS

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Vegetarian Options

Butternut Squash Risotto

Lemon Zest, Basil, Grilled Asparagus, Shaved Aged Winchester Farm Gouda

Tom Yum Noodles

Seasonal Vegetables, Thai Yellow Curry Sauce

Roasted Mediterranean Vegetables

Cumin Spiced Couscous, Mint, Orange, Olives, Sun Dried Tomatoes, Yellow Pepper Coulis

Wok Fried Vegetables

Seasonal Vegetables in Black Bean Sauce, Scallions, Cilantro, Steamed Jasmine Rice

Pumpkin Spinach and Feta Cheese Pithivier

Roasted Cipollini Onions, Tomato, Vanilla Dressing

**Vegetarian entrée pricing will be based on first choice entrée.*

DINNER MENUS

PLATED

Desserts

\$14

Mandarin Strawberry Shortcake

Angel Sponge Cake Topped with Chantilly Cream and Fresh Strawberries

Fresh Oregon Berry Clafoutis

Crème Fraîche Sorbet

Chocolate Molten Cake

Warm Kahlua Sauce and Mint

Bourbon and Pecan Bread Pudding

Ginger Sauce

Raspberry Charlotte Torte

White Chocolate and Raspberry Coulis

Warm Fresh Seasonal Fruit Cobbler

Vanilla Ice Cream

DINNER MENUS

BUFFET

(Minimum of 15 guests required.)

Dinner Buffet 1

\$95

Chilled Salad of Smoke Roasted Sustainable Salmon, Green Beans, Honey Mustard Dressing
Tomatoes and Mozzarella, Fresh Basil, Olive Oil

Char Grilled Mahi Mahi, Wok Fried Bok Choy and Toasted Sesame Seeds, Ginger Butter Sauce
Roasted Breast of Fulton Valley Chicken, Shallots, Seasonal Mushrooms, Pancetta, Zinfandel Sauce
Grilled Creekstone Farms Beef Tenderloin, Celery Root Purée, Wilted Spinach, Grilled Asparagus

Fresh Market Vegetables

Roasted Baby Potatoes with Fresh Herbs

Fresh Baked Artisan Breads and Rolls

Selection of Specialty Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

DINNER MENUS

BUFFET

(Minimum of 15 guests required.)

Dinner Buffet 2

\$90

Napa Cabbage, Bean Sprouts, Bell Peppers, Romaine Lettuce, Cilantro Sesame Dressing, Wonton Crisps

Pan Seared Sustainable Salmon with Squash, Thai Yellow Curry
Barbecue Pork Char Siu, Bok Choy, Shiitake Mushrooms

Stir Fry Vegetables

Steamed Jasmine Rice
Chow Mein Noodles

Selection of Specialty Desserts
Sliced Seasonal Fresh Tropical Fruits
Miniature Mango Desserts