



2018

## PRIVATE DINING MENU 1

### Appetizers

#### CAESAR SALAD

House made Caesar Dressing, Herbed Manchego Frico, Grilled Avacodo  
Cotija Cheese

or

#### WILD MUSHROOM SOUP

Fresh Wild Mushrooms, Truffle Oil & Chives

### Entrées

#### NATURAL ANGUS BEEF FILET

Point Reyes Blue Cheese Butter, Zinfandel Reduction  
Creamy Alfredo Spinach, Fingerling Potatoes

or

#### BROILED SCOTTISH SALMON

Dungeness Crab-Horseradish Crust, Sautéed Spinach,  
Chipotle-Tomato Relish, Fingerling Potatoes

or

#### JIDORI FARMS FREE RANGE CHICKEN

Herb Roasted, Braised Swiss Chard, Baby Carrots,  
Sauce Supreme, Black Truffle

### Dessert

#### CHEF'S SEASONAL DUO

\$59 per person



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## PRIVATE DINING MENU 2

### Appetizer

#### CALIFORNIA ORGANIC MINI KALE SALAD

Local Medjool Dates, Grapefruit, Avocado, Walnuts,  
Heirloom Tomato, Shaved Parmesan, Caper-Citrus Vinaigrette

or

#### WHITE ASPARAGUS SOUP

Jumbo Lump Crabmeat, Green Asparagus Salad

or

#### WATERMELON AHI SASHIMI

Julienned Peppers, Daikon Sprouts,  
Enoki Mushrooms, Yuzu-Soy Dressing

### Entree

#### BEEF FILET MIGNON

Creamed Spinach, Fingerling Potatoes,  
Point Reyes Bleu Cheese Butter, Zinfandel Reduction

or

#### PATAGONIAN SAUTÉED SEA BASS

Miso Ginger Marinade, Roasted Fingerling Potatoes, Watercress, Shiitake

or

#### JIDORI FARMS FREE RANGE CHICKEN

Herb Roasted, Braised Swiss Chard, Baby Carrots,  
Sauce Supreme, Black Truffle

### Dessert

#### CHEF'S SEASONAL TRIO

\$69 per person



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**PRIVATE DINING MENU 3**

*Hors d' Oeuvre Trio*

Ahi Tuna Poki

Crab & Shrimp Cake

Mini Oven Dried Tomatos & Point Reyes Blue Cheese

*1<sup>st</sup> Course*

**CALIFORNIA ORGANIC MINI KALE SALAD**

Local Medjool Dates, Grapefruit, Avocado, Walnuts,  
Heirloom Tomato, Shaved Parmesan, Caper-Citrus Vinaigrette

or

**MAINE LOBSTER BISQUE**

Maine Lobster, Cognac-Tarragon Crème Fraîche

*Entree*

**14OZ. PRIME NEW YORK STEAK**

Garlic Mashed Potatoes, Haricots Verts, Cabernet Reduction

or

**PATAGONIAN SAUTÉED SEA BASS**

Miso Ginger Marinade, Fingerling Potatoes, Watercress, Shiitake

or

**MARINATED DUCK BREAST & SMOKED WILD MUSHROOM  
RISOTTO**

Forest Mushrooms, Butternut Squash, Pomegranate Syrup

*Dessert*

**CHEF'S SEASONAL TRIO**

\$79 per person