



**2019**

**PRIVATE DINING MENU 1**

***Appetizers***

*Choice of one*

**CAESAR SALAD**

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

**WILD MUSHROOM SOUP**

Fresh Wild Mushrooms, Truffle Oil & Chives

***Entrées***

*Choice of one*

**NATURAL ANGUS BEEF FILET**

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

**BROILED SCOTTISH SALMON**

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

**JIDORI FARMS FREE RANGE CHICKEN**

Herb Roasted, Mango Ratatouille, Orange Rum Glaze

***Dessert***

**CHEF'S SEASONAL DUO**

\$59 per person



**2019**  
**PRIVATE DINING MENU 2**

*Appetizer*  
*Choice of one*

**CALIFORNIA ORGANIC MINI KALE SALAD**  
Local Medjool Dates, Grapefruit, Avocado, Walnuts,  
Heirloom Tomato, Shaved Parmesan, Caper-Citrus Vinaigrette

**WHITE ASPARAGUS SOUP**  
Jumbo Lump Crabmeat, Green Asparagus Salad

**WATERMELON AHI SASHIMI**  
Julienned Peppers, Daikon Sprouts,  
Enoki Mushrooms, Yuzu-Soy Dressing

*Entrée*  
*Choice of one*

**BEEF FILET MIGNON**  
Creamed Spinach, Fingerling Potatoes,  
Point Reyes Bleu Cheese Butter, Zinfandel Reduction

**PATAGONIAN SAUTÉED SEA BASS**  
Miso Ginger Marinade, Roasted Fingerling Potatoes,  
Watercress, Shiitake

**JIDORI FARMS FREE RANGE CHICKEN**  
Herb Roasted, Mango Ratatouille, Orange Rum Glaze

*Dessert*  
**CHEF'S SEASONAL TRIO**

\$69 per person



2019

## 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

*Choice of one*

#### CALIFORNIA ORGANIC MINI KALE SALAD

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

#### MAINE LOBSTER BISQUE

Maine Lobster, Cognac-Tarragon Crème Fraîche

### Entrée

*Choice of one*

#### 14OZ. PRIME NEW YORK STEAK

Garlic Mashed Potatoes, Haricots Verts, Cabernet Reduction

#### PATAGONIAN SAUTÉED SEA BASS

Miso Ginger Marinade, Fingerling Potatoes, Watercress, Shiitake

#### MARINATED DUCK BREAST &

#### SMOKED WILD MUSHROOM RISOTTO

Forest Mushrooms, Butternut Squash, Pomegranate Syrup

### Dessert

#### CHEF'S SEASONAL TRIO

\$79 per person