



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

\$65 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

\$75 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

1st 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

\$85 per person