



2017

PRIVATE DINING MENU 1

Appetizers

KALE CAESAR SALAD

Eggless Caesar Dressing, Brioche Crouton

or

WILD MUSHROOM SOUP

Truffle Oil & Chives

Entrées

NATURAL ANGUS BEEF FILET

Point Reyes Blue Cheese Butter, Zinfandel Sauce

Creamy Alfredo Spinach, Fingerling Potatoes

or

OVEN ROASTED LOCH DUART SALMON

Dungeness Crab-Horseradish Crust, Sautéed Spinach,

Chipotle-Tomato Relish, Fingerling Potatoes

Dessert

CHOCOLATE MOUSSE CAKE

or

CRÈME BRÛLÉE TWO WAYS

\$59 per person



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PRIVATE DINING MENU 2

Appetizer

HEIRLOOM CHERRY TOMATO,
FETA CHEESE & LOCAL DATE SALAD
On Toasted Brioche, Basil Olive Oil

or

HOT WHITE ASPARAGUS SOUP
Jumbo Lump Crabmeat, Green Asparagus Salad

or

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

Entree

MARINATED DUCK BREAST
& SMOKED WILD MUSHROOM RISOTTO
Forest Mushroom & Butternut Squash,
Smoked Arborio Rice, Pomegranate Syrup

or

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

or

12 OZ. DRY AGED NEW YORK PRIME
Red Wine Demi Glaze,
Au Gratin Potatoes, Green Beans

Dessert

SEASONAL DUO SAMPLER
Chef's Inspiration

\$67 per person



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PRIVATE DINING MENU 3

Hors d' Oeuvre Trio

Ahi Tuna Poki

Mini Duck Confit Tacos

Mini Oven Dried Tomatos & Point Reyes Blue Cheese

1st Course

CORK TREE SEASONAL SALAD

Hand Selected Blend of Mini Gems, Oven Dried Yellow Tomatoes,
Pickled Red Onions, Shaved Radishes, Crumbled Feta,
Passion Fruit-Tarragon Vinaigrette

or

MAINE LOBSTER BISQUE

Mini Maine Lobster Taco, Cognac-Tarragon Crème Fraîche

Entree

NATURAL ANGUS BEEF FILET & PRAWNS

Cranberry Blue Cheese Butter, Crispy Truffle Fries,
Creamy Alfredo Spinach, Cabernet Reduction

or

PATAGONIAN SAUTÉED SEA BASS

Miso Ginger Marinade, Fingerling Potatoes, Watercress, Shiitake

or

HALF ROASTED SAGE & GARLIC FREE RANGE CHICKEN

Root Vegetables, Sautéed Greens, Red Hibiscus Black Pepper Glaze

Dessert

SEASONAL TRIO SAMPLER

Chef's Inspiration

\$75 per person