



2017

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



2017

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



2017

PRIVATE DINING MENU 3

Hors d' Oeuvre Trio

Ahi Tuna Poki

Crab & Shrimp Cake

Mini Oven Dried Tomatos & Point Reyes Blue Cheese

1st Course

CALIFORNIA ORGANIC MINI KALE SALAD

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

or

MAINE LOBSTER BISQUE

Mini Maine Lobster Taco, 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