

## Winter Banquet Menu #1

Our dishes are created using natural & organic ingredients gathered primarily from our local producers

### Appetizers (Choose Three)

Sonoma Lamb Meatballs with Tomato Marmalade  
Chicken Empanadas with Black Bean Puree & Tomatillo Avocado Salsa  
Wild Mushroom Flatbread with Pt. Reyes Blue Cheese & Truffle Drizzle  
Parma Prosciutto Bread Sticks with Truffle Marascapone Cream  
Sesame Crusted Ahi / Cilantro Wasabi Drizzle  
Dungeness Crab Cakes Ancho Chili Aioli

### First Course (Choose One)

Classic Dungeness Crab Bisque  
Garnished w/ Fresh Crab & Madera  
  
Roasted Organic Red & Gold Beet Salad  
Feta, Red Onion, Apple Cider Vinaigrette  
  
Classic Caesar Salad  
Romaine, Parmigiano-Reggiano, Croutons, Caesar Dressing

### Main Course (Choose Two plus Vegetarian)

Oven Roasted Filet Mignon, Wild Mushroom Risotto, Blue Lake Beans,  
Calvados-Thyme Demi-Glace, Cippolini Onions, Crispy Leeks  
  
Herb Crusted Sonoma Rack of Lamb  
Rosemary Zinfandel Demi Glace  
Dry Porcini Mushroom Bale Mill Polenta  
Broccolini, Feta, Kalamata Olive Jus  
  
Blue Tortilla Crusted Alaskan Halibut  
Potato, Leek & Mushroom Succotash,  
Lemongrass-Basil Nage

Brick Pressed Game Hen  
Sweet Onion Mashed Potatoes, Heirloom Tomato Chutney,  
Rainbow Carrots, Spinach, Herb Jus

Potato Mascarpone Gnocchi  
Pesto Cream Sauce, Roasted Red Peppers & Arugula  
Crispy Shitake Mushrooms & Fried Leeks

Dessert (Choose one)

Scharffen Berger Dark Chocolate Pâté  
Raspberry Coulis & Harbin Mint

Tres Leches Natilla  
Mango-Guava Compote, Churros

Madagascar Vanilla Bean Crème Brûlée  
Fresh Raspberries & Chocolate Hazelnut Wafer