

## Spring Banquet Menu #1

Our dishes are created using natural & organic ingredients gathered primarily from our local producers  
(Side dishes will vary according to seasonal availability)

### Appetizers (Choose Three)

Chicken Empanadas with Black Bean Puree & Tomatillo Avocado Salsa  
Papaya, Watercress & Asparagus Rice Paper Rolls with Mango vinaigrette  
Lamb Meatballs with Tomato Marmelade  
Grilled Wild Prawns with Ancho Chili Dipping Sauce  
Sesame Crusted Ahi / Cilantro Wasabi Drizzle  
Dungeness Crab Cakes Meyer Lemon & Tarragon Aioli

### First Course (Choose One)

Classic Lobster Bisque  
Tarragon, Saffron & Brandy  
Grilled Salinas Artichoke  
Forni Brown Greens, Toasted Garlic Vinaigrette w/McEvoy Extra Virgin Olive Oil  
Point Reyes Blue Cheese Dipping Sauce  
Organic Star Route Greens  
Cyprus Grove 'Midnight Moon' Goat Cheese  
Toasted Pistachios, Dried Bing Cherries  
Amber Ale Vinaigrette w/ McEvoy EV Olive Oil

### Main Course (Choose Two plus Vegetarian)

Oven Roasted Grass Feed Filet Mignon  
Buttermilk Mashed Potatoes, Grilled Asparagus Rainbow Carrots  
Cippolini Onions, Merlot Demi-Glace

Herb Crusted Sonoma Rack of Lamb  
Israeli Couscous, Eggplant, Zucchini, Olives, Mint Basil Oil  
Broccolini, Thyme-Rosemary Jus

Blue Tortilla Crusted Wild Pacific Halibut  
Potato, Leek, Mushroom Succotash,  
Lemongrass Basil Nage

Potato Mascarpone Gnocchi  
Pesto Cream Sauce, English Peas & Arugula  
Crispy Shitake Mushrooms & Fried Leeks

Dessert (Choose one)

Scharffen Berger Dark Chocolate Pâté  
Raspberry Coulis & Harbin Mint

Bosc Pears Poached in Black Muscat  
On Philo Dough with Apricot Honey Drizzle

Madagascar Vanilla Bean Crème Brulee  
Fresh Raspberries & Chocolate Hazelnut Wafer