

Summer 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 & Asparagus Rice Paper Rolls
Lamb Meatballs with Tomato Marmelade
Grilled Wild Prawns with Ancho Chili Dipping Sauce
Sesame Crusted Ahi / Cilantro Wasabi Drizzle
Dungeness Crab Cakes Ancho Chili Aioli

First Course (Choose One)

Classic Lobster Bisque with
Tarragon, Saffron & Brandy

Heirloom Tomato & Watermelon Salad
Fresh Mozzarella, Red Onions, Basil, Balsamic Vinaigrette

Classic Caesar Salad
Romaine, Parmigiano-Reggiano, Croutons, Caesar Dressing

Main Course (Choose Two plus Vegetarian)

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

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

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

Potato Mascarpone Gnocchi
Light Pesto Cream Sauce, Heirloom Tomatoes
Crispy Shitake Mushrooms, Fried Leeks,
Parmigiano-Reggiano

Dessert (Choose one)

Scharffen Berger Dark Chocolate Pâté
Raspberry Coulis & Harbin Mint

Organic Mix Berry Shortcake
Fresh Local Blackberries, Strawberries & Blueberries
Straus Chantilly Cream

Madagascar Vanilla Bean Crème Brûlée
Fresh Raspberries & Chocolate Hazelnut Wafer