



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
- Asian Spring Rolls / Hoisin Dipping Sauce
- Grilled Wild Prawns, Lemon Caper Aioli
- Fulton Free Range Chicken Wings/ Point Reyes Blue Cheese Dipping Sauce
- Sun Dried Tomato Flatbread with Sky Hill Goat Cheese
- Papaya & Asparagus Rice Paper Rolls with Mango Vinaigrette
- Beer Battered Fried Calamari / Ancho Chili Sauce

First Course (Choose One)

- Yukon Gold Potato Leek Soup
Crispy Sage, Chive Oil
- Apple & Pear Salad
Strawberries, Gorgonzola, Candied Pecans, Agrumato Dressing
- Classic Caesar Salad
Romaine, Parmigiano-Reggiano, Croutons, House Dressing

Main Course (Choose Two plus the Vegetarian)

- Grilled Pacific Salmon Fillet
Potato, Leek, Mushroom & Sweet Corn Succotash, Lemongrass Basil Nage
- Grilled Kobe Flat Iron Steak
Heirloom Tomato & Onion Marmalade,
Wild Arugula, Truffle Fries, Bordelaise Sauce
- Spit Roasted Rack of Heirloom Pork
Sour Cream & Chive Mashed Potatoes, Wild Arugula, Frisee,
Passion Fruit & Mustard Sauce, Seasonal Fruit Compote
- Braised Niman Ranch Beef Short Ribs

Sweet Corn Polenta, English Peas, Rainbow Carrots, fava Beans
Bean & Mushroom Ragout, Tamarind Glaze

Manchego Stuffed Airline Chicken Breast

Mango-Red Onion-Cilantro Salsa, Basmati Rice Pilaf,
Blue Lake Green Beans, Heirloom Tomato Chutney

Pan Seared Scallops

Potato Cauliflower Puree, Tangerine-Avocado Salsa,
Shishito Peppers, Lemon Verbena Sauce

Wild Mushroom Ravioli

House Made w/ Curry Cream Sauce,
Heirloom Tomatoes & Basil Oil

Dessert (Choose One)

Scharffen Berger Chocolate Porter Cake

Scotch Ale Caramel Sauce, Strauss Chantilly Cream

Marshall's Farm Honey Cheese Cake

Fresh Blueberries

Apple Cranberry Crumble

Gravenstein Apples, Toasted Pecans, Sucanat & Straus Chantilly Cream