

Summer Banquet Menu #1

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

Appetizers (Choose Three)

- Chilled Watermelon Skewers w/ Toasted Fennel
- Chicken Empanadas with Black Bean Puree & Tomatillo Avocado Salsa
- Asian Spring Rolls / Hoisin Dipping Sauce
- Grilled Wild Prawns, Ancho Chile Dipping Sauce
- Fulton Free Range Chicken Wings/ Point Reyes Blue Cheese Dipping Sauce
- Sun Dried Tomato Flatbread with Sky Hill Goat Cheese
- Spinach & Jalapeno Stuffed Mushrooms / Vella Dry Jack
- Papaya & Asparagus Rice Paper Rolls / Mango Vinaigrette
- Beer Battered Fried Calamari / Ancho Chili Sauce

First Course (Choose one)

- Chilled Grilled Zucchini Soup
Pureed with Blue Cheese Crostini
- Classic Caesar Salad
Chopped Hearts of Romaine, House Made Croutons, Parmesan Cheese
- Heirloom Tomato Salad
Fresh Mozzarella, Red Onion, White Balsamic Vinaigrette

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, Grilled Peach
- Braised Niman Ranch Beef Short Ribs
Sweet Corn Polenta, Tempura Green Beans, Rainbow Carrots,
Bean & Mushroom Ragout, Tamarind Glaze
- Manchego Stuffed Airline Chicken Breast
Orange-Red Onion-Cilantro Salsa, Basmati Rice Pilaf,

Blue Lake Green Beans, Heirloom Tomato Chutney

Pan Seared Scallops

Basil Mashed Potatoes, Avocado-Red Onion 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

Strawberry & Coconut Cheesecake

Fresh Strawberry Compote & House Cinnamon Graham Cracker Crust

Gravenstein Apple & Pear Crumble

Toasted Pecans, Cranberries, & Caramel Drizzle w/ Strauss Chantilly Cream