



Large Party Dinner Menu #1

- Individual Guest's Choice of one item from each course -

First Course

Caesar Salad

Chopped Romaine lettuce, traditional dressing, fresh Parmesan,
White anchovy and a warm garlic crouton

Simple Greens Salad

Oven Roasted Tomatoes, Pine Nuts
Parmesan and Red Wine Balsamic Vinaigrette

Second Course

Roasted Chicken Breast

Mashed potatoes, sautéed greens and
Pinot noir reduction

Grilled Salmon

Baby Potatoes, Pearl Onions, Asparagus Caramelized Fennel and Smoked
Tomato Buerre Blanc

Kuorobuta Pork Chop

Grilled Peach, Weiser Farm's Baby Potatoes, Bacon
Caramelized Onions, Grilled Broccolini

Chef's Choice of Dessert

\$50 per person

Does not include tax or gratuity



Large Party Dinner Menu #2

- Individual Guest's Choice of one item from each course -

First Course

Shared Chef's Selection of Artisan Cheeses

Toasted Hazelnut Bread, Dried Fruit and Chutney

Second Course

Caesar Salad

Chopped Romaine lettuce, traditional dressing, fresh Parmesan,
White anchovy and a warm garlic crouton

Simple Greens Salad

Oven Roasted Tomatoes, Pine Nuts
Parmesan and Red Wine Balsamic Vinaigrette

Third Course

Roasted Chicken Breast

Mashed potatoes, sautéed greens and
Pinot noir reduction

Grilled Salmon

Baby Potatoes, Pearl Onions, Asparagus Caramelized Fennel and Smoked
Tomato Buerre Blanc

Kuorobuta Pork Chop

Grilled Peach, Weiser Farm's Baby Potatoes, Bacon
Caramelized Onions, Grilled Broccolini

Grilled Filet Mignon

Blue Cheese Mashed Potatoes, Grilled Asparagus & Demi Glace

Chef's Choice of Dessert

\$60 per person

Does not include tax or gratuity



Large Party Dinner Menu #3

- Individual Guest's Choice of one item from each course -

First Course

Shared Chef's Selection of Artisan Cheeses

Toasted Hazelnut Bread, Dried Fruit and Chutney

Second Course

Soup of the Season

Third Course

Caesar Salad

Chopped Romaine lettuce, traditional dressing, fresh Parmesan,
White anchovy and a warm garlic crouton

Point Reyes Blue Wedge

Baby Iceberg, Bacon, Point Reyes Blue Cherry Tomatoes, Red
Onion House Made Dressing

Simple Greens Salad

Oven Roasted Tomatoes, Pine Nuts,
Parmesan and Red Wine Balsamic Vinaigrette

Fourth Course

Roasted Chicken Breast

Mashed potatoes, sautéed greens and
Pinot noir reduction

Grilled Salmon

Baby Potatoes, Pearl Onions, Asparagus Caramelized Fennel and Smoked
Tomato Buerre Blanc

Kuorobuta Pork Chop

Grilled Peach, Weiser Farm's Baby Potatoes, Bacon
Caramelized Onions, Grilled Broccolini

Seared Sea Scallops

Angel Hair, Corn, Asparagus, Cherry Tomato & Truffle Oil

Grilled Filet Mignon

Blue Cheese Mashed Potatoes, Grilled Asparagus & Demi Glace

Chef's Choice of Dessert

\$78 per person