

Cheese and Charcuterie

Served on rustic reclaimed wood boards

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Humboldt fog goat cheese, truffle cheese, jarlsberg, aged cheddar, chevre, brie, gouda cheese, lemon stilton, brillat Savarin, Spanish chorizo, genoa salami

Fresh strawberries, raspberries, grapes, dried grapes 'on-the-vine', dried fruits

Served with marinated olives, stone crackers and artisan breads & baguettes

Tray Passed Hors D'oeuvres

featuring

Burrata and Heirloom Tomato Crostini

Buttered brioche crostini, sherry heirloom tomato, basil pesto, balsamic "caviar"

House Hot-Smoked Salmon

Pomegranate and ginger chutney, seasoned potato waffle crisp, thyme-chevre, micro greens

Avocado Fries

Tempura and panko crust, cilantro and mint aioli

Ahi Tuna on Crispy Rice Cake

Ahi tuna, sesame-onion dressing, crisp rice cake, Serrano chile, daikon

Grilled Mini Pizette

Grilled vegetable, basil pesto, mozzarella cheese, goat cheese, chile oil

Mole Braised Short Rib Mini Taco

Crisp shell, mole braised short rib, cabbage chiffonade, cotija cheese

Custom Seated Dinner - 4 Course

First Course

Shaved Black Truffle Caesar Salad

Romaine lettuce, charred heirloom baby tomatoes, marinated artichokes, parmesan crisp, shaved black truffle, creamy Caesar dressing

Piquillo Pepper and Manchego Cheese Salad

Baby arugula, Spanish piquillo peppers, candied pecans, cubed manchego, smoked pistachio vinaigrette

Second Course

Hand-Pressed Potato Gnocchi

Sundried tomatoes, almond-basil pesto, shaved Parmigiano-Reggiano

Radiatore Pasta with Crispy Pancetta

Radiatore pasta, crispy pancetta, dried cranberries, baby spinach, ground hazelnuts lemon zest and thyme cream sauce

Third Course

Miso Glazed Black Cod

Seared cod with miso glaze, flash-fried furikake rice cake with black sesame, baby bok choy and heirloom carrots, soy-dashi jus

Filet Mignon of Beef

Grilled tender filet mignon, gold potatoes with garlic, pancetta wrapped asparagus, pinot noir sauce

Fourth Course

Deconstructed Peach Cobbler

Honey and lemon poached peaches, bobka crumbs, peach sorbet, candied pistachios, ginger tea cream

Wild Blueberry and Specloos Cheesecake

Goat cheese cheesecake, Belgium cookie "Specloos" crust, wild blueberries, honey-balsamic reduction