



Menu d'aujourd'hui
Bon Appetit!

Spring/Summer
3 or 4 Course Plated Dinner C – \$66 or \$75

(based on 50 guests)

To add a selection of bite-size appetizers before dinner see our list of amuse bouche.

APPETIZER

(choose one or two)

Timbale of Field Greens

*presented in a cucumber wrap & garnished with beet lace, chevre cheese & candied pecans,
champagne citrus vinaigrette*

Buffalo Mozzarella & Roma Tomato Stack

fresh basil leaves, Reggiano cheese confit & balsamic vinaigrette

Seared Dungeness Crab Cakes

served on a bed of micro beet leaves with a curried yogurt dressing

Cream of Asparagus Soup

Drizzled with truffle oil and garnished with a Reggiano tuile

French Baguette & House-made Focaccia

MAIN

(choose two options to offer your guests)

Provençal Crusted Rack of Lamb

served on wild mushroom & artichoke risotto with grilled seasonal vegetables and a fig & port demi-glace

Sable Fish En Papillote

*steamed in parchment paper with sorrel leaves & served with a tarragon & white pepper béarnaise, rice pilaf
& a garlic brioche crusted tomato*

Seared Ocean Scallops

served on a bed of black rice risotto folded with white wine, cremini mushrooms, and snow pea julienne

Wild Mushroom Ravioli

served with a limoncello pinot grigio velouté and drizzled with truffle oil, grated Reggiano cheese

DESSERT

(choose one)

Tarte a la Ganche Chocolat

Flaky pastry shell filled with rich chocolate ganache & garnished with Chantilly cream & fresh berries

Lemon Crème Bruléé (GF)

creamy lemon custard with fresh berries and Chantilly cream

Fresh Berry Pavlova (GF)

soft meringue with vanilla cream & fresh berries