

Appetizers

Scallion, Pesto and Duck Crispy Pillows

With Prosciutto and Fromage Blanc

Seared Sea Scallops

With Fresh Orange-Ginger, Fried Lotus Root and Sesame Seaweed Salad

Asparagus Flan

With Meyer Lemon Chutney and Mosaic Potato with Harley Farms Chevre

Filet Mignon Tartlets

With Duck Liver Pate, Red Onion Jam and Chervil

Crispy Seared Ahi Pillows

*With Fromage Blanc **and Avocado***

Potato Pancake

with Seared Medallion of Tenderloin and Berry-Blue Cheese Reduction

Duck Liver Pate

With Red onion Marmalade, Focaccia Crôutes and Mango Relish

Ceviche

*Fresh Sea Scallops, Wild Salmon, Prawns, Cilantro Chilies and Fresh Lime Juice
Served with Crisp Wonton*

Southwestern Corn fritters

With Chipotle-crème Fraiche, Roasted Red Pepper

Seared Sea Scallops

With Scallion-Lemon and Cucumber Relish and Crispy Potato

Seared Sea Scallop Napoleon

*with Sevruga Caviar, Sweet Potato, Chive and Horseradish Blini,
Truffle-Scented Local Arugula, Vanilla Bean Mascarpone*

Arugula Pesto Dungeness Crab Crôutes

With fresh Grapefruit and Tarragon Sauce

Seared Ahi Tuna Sashimi

Soup

Butternut Squash Soup

with Chantilly and Candied Cranberries

Harvest Chicken Broth Soup

With local Vegetables, Fulton Valley Chicken, Daylight Farms fresh Herbs and Housemade

Tomato Rosemary Puree

Harley Chevre, Focaccia Croutes

Cream of Wild Mushroom

With Fresh Tarragon Chantilly and Fried Leek

Puree of French Carrot

With lavender

Salad

Seared Sesame-Cilantro Crusted Ahi Tuna

Served with Napa cabbage, fresh mango, cashew and shiso salad

Organic Mixed Baby Green Salad

*with Fresh Strawberries, Toasted Almond with a balsamic blackberry vinaigrette
and fresh Chevre Crostini*

Happy Boy Baby Mixed Green Salad

*With roasted apple, rosemary-Pecorino Touille, toasted candied whole almonds and cabernet-mint
vinaigrette*

Entrees

Wrapped Sea bass with Potato and Prosciutto

Pan Seared, Served with Toasted Hazelnut and Verde Couscous with Balsamic Glaze and Tomato Provençal

Pan Seared New York Steak Medallions

With crystallized ginger scallion hosin sauce

Range Fed Veal Picatta

Tender veal cutlets, breaded and pan-fried served with caper berry-lemon and Sauvignon Blanc reduction and Berta Farms Romano beans sautéed in basil pecan pesto

Stuffed Breast of Chicken

With Cornbread-Leek and Candied Pecan Stuffing served with Brandy-Love Gastrique Sautéed Berta Farms Rainbow Chard with Currants, Garlic and fresh Lemon

Pan-Seared Chilean Sea Bass

With Shiso Dungeness crab Crust, Wrapped in Rice Paper, Served with Tomato-Almond Chutney, Ginger Beurre Blanc

Vegetable Sides

Roasted Assorted Vegetables

With Candied Parsnips, Carrots, Roasted Red Peppers, Caramelized Shallot, Zucchini and Arugula

Roasted Stuffed Portobellini Mushrooms

Stuffed with Harley Farms Chevre, Candied Cranberries, Wilted Arugula, and Toasted Macadamia Nuts

Latkes

with Sour Cream, Chives and Applesauce

Stuffed Japanese Eggplant

With Sundried Tomato, Pine nuts, sautéed Arugula, Fromage Blanc and Eggplant Caviar

Fried Plantain

With roasted garlic and fresh lime

Local French Green Beans

Sautéed with bacon, oven dried tomatoes, garlic and Balsamic reduction

Potato Anna

With Rosemary Garlic

Glazed Butternut Squash

Slow Roasted with Honey and Molasses

Stuffed Artichokes

With Roasted Garlic, Meyer Lemon, Oven dried Tomato and Provolone Cheese (SEASONAL)

Wild Local Smoked Salmon Platter

Fried Capers, Fresh Dill, Grated Egg, Pickled Red Onion and Lemon Chutney

Imported Cheese Platter

with Marinated Olives, Fresh Fruit, Focaccia Crostini, Candied Red Bell Peppers, Mint- Almond Pistou and Grained Mustard

Dessert

Peach Cobbler

With Whipped Vanilla Bean Cream and Pecans

Individual Chocolate Decadence Cakes

with Fresh Strawberries and Fresh Whipped Cream

Individual Fresh Fruit Crisps

With Fresh Whipped Cream

Sweet Potato Pie

With Cinnamon Crème Anglaise and Candied Pecan Crust

Honey Lavender Crème Brulee

With Toasted Cashew and Muscat Caramel Jus

Chocolate-Espresso Pinwheel Cake

Filled with Belgian Mocha Buttercream, Chocolate Dipped Almonds and Spun Sugar Cage

Dessert Table