

Fall 2011 Banquet Menus
(September, October, November)

RECEPTION CANAPES

Hot Canapes

Soba Noodle Crispy Rolls, Ponzu Dipping Sauce
Crispy Dungeness Crab Ragoon, Fennel-Vanilla Chili Dipping Sauce
Curried Potato Samosa, Cilantro Crème Fraiche
Lettuce Cups, Choice of Grilled Chicken, Grilled Beef or Vegetable, Thai Style Vinaigrette
Chicken Confit Crispy Rolls, Lemon-Mint Dipping Sauce
Mini Burgers, \$2 extra per person (beef, lamb, chicken or salmon)
Dungeness Crab Croquettes
Crispy Salmon Cakes, Spicy Tartar Sauce
Blue Cheese Stuffed Mushrooms
Heirloom Summer Squash Fritters
Duck Confit "Hush Puppies"
Point Reyes Grass Fed Beef Skewers, Chimichurri Marinade
Grilled Figs, Serrano Ham
Preserved Truffle Gougeres
Garden Herb Arancini
Grilled Wolfe Ranch Quail, Romesco Glaze
Lobster & Mango Skewers

Menu items are subject to seasonal substitutions and availability of local organic ingredients

All prices are subject to 21% taxable service charge and 9% sales tax

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Cold Canapes

Fall Fruit & Vegetable Skewers

Bigeye Tuna Tartare, Smoked Paprika Oil, Toasted Brioche

Cornmeal Blinis, House Cured Wild King Salmon

Whipped Artisan Goats Milk Cheese, House Made Sea Salt Crackers

Vegetable Spring Rolls, Hoisin Peanut Dipping Sauce

Lobster & Mango Skewers

Mini Baked Potatoes, Onion Mascarpone

- *add Bacon \$2 extra per person*
- *add Caviar \$7 extra per person*

Crostini

- *Herb Crusted Seared Tuna, Olive Tapenade*
- *Cumin Scented Eggplant Relish, Marinate Cherry Tomatoes*
- *Wood Grilled Prawn, White Bean Puree, Rosemary Vinaigrette*
- *Foie Gras Mousse (\$2 extra per person)*
- *Fried Liberty Farms Duck Livers, Pickled Onion*
- *Bellwether Farms Ricotta, Marinated Summer Squash*
- *Wood Grilled Skirt Steak, Horseradish Mascarpone*

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Menu Selections for the Classic Wedding Package

**Headcounts required on entrée selections 3 business days prior to event*

STARTERS (select 1)

*Heirloom Potato Bisque, Lightly Smoked Lobster, Garlic Chives
Hawaiian Bigeye Tuna Carpaccio, Celery Juice Vinaigrette, Baby Vegetable Crudités
Organic Carrot Soup, Leek Emulsion, Tender Spinach Ravioli
Young Forni Brown Lettuces, Garden Herbs and Champagne Vinaigrette
Andante Dairy Goat Cheese, Crispy Rye Bread, Endive Salad
Little Gem Salad, Lop-Chong, Humboldt Fog Dressing, Banyuls Vinegar, Cherry Tomato*

ENTREES (select 2)

*Alaskan Black Cod, Slowly Roasted, Apple, Fennel, and Cucumber Salad
Roasted Petrale Sole, Red Onion Marmalade, Smoked Bacon, Local Mushrooms
Organic Petaluma Chicken, Roasted Breast, Leg Confit, Savoy Cabbage, Mustard
Grass Fed Beef Short Ribs, Braised in Pinot Noir, Yukon Potato Mousseline
Glazed Apple Fed Pork Chop with Baby Onions and Heirloom Apples
Sansyo Coated Hawaiian Ono, Local Mushroom Breton Buckwheat Crepes, Parsley and
Extra Virgin Olive Oil Emulsion
Five Spiced Pork Tenderloin, Prosciutto, Pearl Onion Compote, Potato Gnocchi, Ginger-
Port Wine Sauce, Braised Endive*

(If the Duo is selected, everyone will receive this entree)

*Duo of Roasted Petrale Sole, Smoked Bacon & Local Mushrooms, & Braised Beef Short
Ribs, Yukon Potato Mousseline*

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Menu Selections for the Elegant Wedding Package

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STARTERS (select 1)

*Organic Butter Lettuce Salad, Mache, Garden Vegetable Crudités
Hand Cut Grass Fed Beef Tartare, Smoked Egg Sabayon, Pine Nuts
House Cured Wild Salmon, Young Lettuces, Fresh Shelling Bean Salad
Wolfe Ranch Quail, Romesco Glaze, Swiss Chard, Dry Cured Olives
Liberty Farms Duck Consommé, Terrine of Duck Confit & Foie Gras, Organic Peppergrass
Monterey Spot Prawn Ravioli, Lemongrass Essence and Fresh Coconut
California Yellowtail Sashimi, Serrano Chili, Tsuyu, Floral Herbal Aioli, Granny Smith
Apple Salad
Local Octopus Carpaccio, Jalapeno-Ming Mousse, Dashi Broth, Frisee Salad*

ENTREES (select 2)

*Point Reyes Beef Tenderloin, Potato Mousseline, Fall Vegetables
Wild Pacific Halibut, Roasted in Fig Leaves, Fennel Brandade
Sonoma Rabbit, Chanterelles, Swiss Chard, Golden Raisin Veloute
Rack of Sonoma Coast Lamb, Fresh Shelling Beans, Carrot Sabayon
Colombia River Sturgeon, Chinese Mustard Glaze, Hedgehog Mushrooms, Oyster
Emulsion
Pan-Seared Day Boat Scallop, Soy Bean Coulis, Parsnip Mousseline, Madiera-Mirin
Sauce, Scallop Chips
California Bass, Soba Noodles, Baby Roasted Beets, Yuzu-Wasabi Foam, Uni*

(If the Duo is selected, everyone will receive this entree)

Point Reyes Beef Tenderloin, Butter Poached Maine Lobster, Potato Mousseline

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Menu Selections for the Grand Wedding Package

***Personal consultation with the Chef
to plan the entire menu for the evening.***

(minimum 25 people)

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