

Sample Large Party Dinner Menu

4 COURSE DUO \$115

Soup

Seasonal Soup
seasonal garnish

(always made with vegetable stock)

Salad Course

choice of one

Roasted Asian Pear Salad

*County Line Farm greens, medjool dates, almonds, shaved goat cheese,
white balsamic vinaigrette **VG, GF***

Kale and Quinoa Salad

*roasted kabocha squash, fuji apple, dried cranberry, pumpkin seeds,
shaved cucumber and fennel, cider vinaigrette **V, GF***

Main Course

choice of one

Horseradish Crusted Salmon / Braised Short Rib

*whipped potato purée, whole grain mustard, dill beurre blanc,
roasted root vegetables*

Petit Filet / Prawns

*brandied demi, caramelized cipollini onions, roasted heirloom potatoes,
garlic prawn scampi, braised greens*

Roasted Moroccan Lamb / Grilled Swordfish

Israeli couscous, muhammara, grilled zucchini and eggplant, lamb jus

Mid-Course

(supplement for \$10 / person)
choice of one

Artisanal Cheese

Seasonal Sorbet

Dessert Course

choose two

Almond Pear Tart
pomegranate

Butterscotch Pot de Crème
brown butter blondie

Chocolate Bread Pudding
vanilla ice cream

Chocolate Brownie
bittersweet chocolate mousse **GF**

Single Dessert Options

Mignardises
an assortment of house made confectionaries (small bites)
served family style

Custom Made Cake
message and candle included
(3-day advance ordering notice required)

Menu selections are due 10 days prior to your event.

Our chefs are devoted to selecting ingredients that are local, sustainable, organic and seasonal. For this reason, some ingredients may change before the date of any given event.

