

# *Sample Large Party Holiday Dinner Menu*

4-courses (guests receive soup AND salad) - \$95  
3-courses (guests may choose from soup OR salad) - \$80

Menu selections are due 10 days prior to your event.  
5-course menus include amuse bouche.

*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.*

## **Starter Course**

Seasonal Soup  
seasonal garnish  
(always made with vegetable stock)

## **Salad Course**

choice of one

Persimmon Salad  
*County Line greens, shaved fennel, sundried fruit, toasted almonds,  
crumbled blue cheese, citrus vinaigrette* **VG, GF**

Roasted Winter Beet Salad  
*cara cara oranges, pickled onions, Sonoma goat cheese, Bloomsdale  
baby spinach, pistachios, balsamic reduction* **VG, GF**

## Main Entrée

choose three

### Stuffed Acorn Squash

*chickpeas, wild rice, swiss chard, coconut milk béchamel, walnuts, crispy sage*

**VG, GF**

### Pan Roasted Fort Bragg Petrale Sole

*orzo, charred broccolini, roasted tomato, manila clam beurre blanc, herb salad*

### Grilled Swordfish

*porcini leek risotto, caramelized onion broth, thyme, winter tomato jam* **GF**

(add \$10 to menu price)

### Cider Brined Pork Loin Chop

*celery root potato gratinée, whole grain mustard jus, roasted baby carrots,*

*braised greens* **GF**

### Burgundy Braised Beef Short Rib

*horseradish heirloom potato purée, roasted root vegetables, gremolata, crispy onion*

### Five Spiced Liberty Duck Breast

*japanese sweet potato, grilled baby bok choy, roasted red grapes, scallion pesto, ginger, tamari glaze* **GF, DF**

(add \$10 to menu price)

### Rack of Sonoma Lamb

*house made spinach cannelloni, mt. vikos feta, currants, garam masala, béchamel, jus* **GF, DF**

(add \$10 to menu price)

### Add Freshwater Gulf Prawns

(add \$12 to menu price)

### Add 7 oz Lobster Tail

(market price)

### **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)

