



Dinner Event Menu

\$49 (per person)

(Plus service charge and sales tax)

Starters

You may select 1 option for your entire group

Caesar Salad

*Chopped hearts of romaine, Parmigiano
Reggiano and house-made croutons*

or

Butter Lettuce and Pear Salad

*Bacon, fried shallots, sunflower seeds,
crumbled goat cheese, champagne vinaigrette*

Main Course

1 pre-selected entrée per person

Pan Seared Halibut

*Crab mashed potatoes, asparagus,
Meyer lemon beurre blanc*

or

Prosciutto and Goat Cheese Chicken

*Stuffed breast of chicken, pistou roasted
potatoes, asparagus, chardonnay cream sauce*

Grilled Pork Tenderloin

*Mushroom risotto croquette, asparagus,
truffle cream sauce*

or

Château

*Grilled chateau steak, asparagus,
Gratin Dauphinois with demi-glace*

Dessert

You may select 1 option for your entire group

(You may choose to bring your own dessert and we will deduct \$2 from the menu price)

Gâteau au Chocolat

Flourless chocolate decadence cake

Meyer Lemon Pots de Crème

Rolled cookie, whipped cream

Mousse au Chocolat

Chocolate mousse

Seasonal Bread Pudding

Anglaise

Bread Service (included)

Beverage Service \$3 (per person)

Juice, Soda, Coffee or Tea

All prices and menu items subject to change