



Dinner Event Menu

\$55 (per person)

(Plus service charge and sales tax)

Variety of House Rolls and Butter Provided

Starters

You may select 1 salad for your entire group

Chopped Salad

*Cabbage, carrots, radish, green onions,
cilantro, crispy noodles with sweet ginger
chili lime vinaigrette*

Butter Lettuce and Golden Raisin Salad

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

Main Course

1 pre-selected entrée per person

You may select a maximum of 4 entrées for your entire group

Seasonal Fish

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

Coq au Vin

*Braised chicken in red wine and brandy,
bacon, mushrooms and pearl onions with
seasonal vegetables*

Grilled Citrus Pork Tenderloin

*Herb roasted potatoes, asparagus,
chimichurri sauce*

Château

*Grilled chateau steak, asparagus,
white truffle mashed potatoes
with demi-glace*

Tofu Napoleon

*Tofu, bok choy, mushrooms, squash, peppers,
spicy scallion vinaigrette*

Dessert

Choose 1 option for entire group

Gâteau au Chocolat

Flourless chocolate decadence cake

Crème Brûlée

Traditional French vanilla bean custard

Deconstructed Cheesecake

*Seasonal cheesecake with crème anglaise,
fruit compote, graham cracker crumble*

Assorted Petite Dessert Display

Beverage Service \$3 (per person)

Soda, Coffee or Tea

All prices and menu items subject to change