



Dinner Event Menu

\$59 (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
(add \$3 for additional starter choices)*

Chopped Salad

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

Baby Kale and Golden Raisin Salad

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

Shrimp Louis (add \$4)

*Bay shrimp, greens, hard-boiled egg,
cucumber, avocado and Louis dressing*

House or Caesar Salad (add \$3)

Roasted Butternut and Goat Cheese Salad (add \$3)

*Roasted butternut squash, crumbled goat cheese, dates, toasted almonds,
Apple Hill apples, kale, champagne vinaigrette*

Main Course

1 pre-selected entrée per person

*You may select a maximum of 2 entrées for your entire group
(add \$3 for additional entrée choices)*

Château

*Grilled chateau steak, seasonal vegetable,
white truffle mashed potatoes
with Béarnaise*

Coq au Vin

*Braised chicken in red wine and brandy,
bacon, mushrooms and pearl onions with
seasonal vegetable, herb roasted potatoes*

Scallops

*With seasonal risotto and shallots,
white wine butter sauce*

Seasonal Fish

*Crab mashed potatoes, seasonal vegetable,
Meyer lemon beurre blanc
(options may include: swordfish,
sea bass or salmon)*

Chef's Seasonal Vegetarian Option

Dessert

Choose 1 option for entire group

Gâteau au Chocolat

Flourless chocolate decadence cake

Crème Brûlée

Traditional French vanilla bean custard

Seasonal Leche Cake

Apple Tart

Beverage Service \$3 (per person)

Soda, Coffee or Tea

All prices and menu items subject to change