

FALL BUFFET AND FAMILY STYLE MENU

\$29

Tray Passed Appetizers — select 2

Our Signature Sweet Potato & Dungeness Crab Cakes
chipotle remoulade and minced chives

Roasted Grape and Chicken Salad
celery and stone ground mustard dressing on endive

Rosemary Honey Crostini
chevre and crisp goat cheese

Bacon Wrapped Figs
apricot marmalade

Shaved Beef Tenderloin Tartlet
savory parmesan custard, caper relish and micro
arugula salad

Salad

Compressed Spiced Apple Salad
baby mixed greens, shaved pecorino, candied pecans,
vanilla-apple cider vinaigrette

Artisan Rolls and Butter
sweet cream butter and Herban butter

Entrees — select 2 *(vegetarian options available)*

Rosemary and Salt Crusted Tender Beef Loin
pearl onion demi-glace

Thyme Crusted Chicken Breast
honey and lemon emulsion and three herb gremolata

Pan Seared Cod
piquillo pepper puree

Sides — select 2

Balsamic and Herb Roasted Vegetables

Aged Parmesan Yukon Mashed Potatoes
heavy cream and parsley

Sauteed Mushroom Gnocchi
white wine cream sauce

Orange and Cardamom Glazed Carrots
fine herbs

Wild Rice Pilaf
mire poix and rainbow chard

\$36

Tray Passed Appetizers — select 3

Our Signature Sweet Potato & Dungeness Crab Cakes
chipotle remoulade and minced chives

Artichoke and Olive Arancini
arborio rice and green olives

Roasted Leek and Chard Tartlet
gruyere and poblano cream

Grilled Turkey Meatloaf
sundried tomato and chipotle puree, potato chip

Paprika Dusted Pork Tenderloin
crispy focaccia with apple, raisin and mustard seed
chutney

Salad — select 1

Crisp Apple Chip Salad
baby greens, cinnamon and sugar pepitas, pecorino
and a vanilla-apple cider vinaigrette

Pickled Red Onion and Roasted Winter Squash Salad
baby arugula, gorgonzola and an orange-
pomegranate vinaigrette

Artisan Rolls
sweet cream butter and Herban butter

Entrees — select 2 *(vegetarian options available)*

Rosemary and Salt Crusted Tender Beef Loin
pearl onion demi-glace

Thyme Crusted Chicken Breast
honey and lemon emulsion and three herb gremolata

Pan Seared Halibut
piquillo pepper puree

Sides — select 2

Cider Glazed Roasted Vegetables

Quinoa Pilaf
caramelized carrots and kale

Yukon Gold Mashed Potatoes
sweet cream butter and chives

Skillet-Glazed Carrots
brown sugar and mint

Savory Herbed Fregola
market vegetables, toasted couscous, goat cheese