

FALL PLATED MENU

\$35

Tray Passed Appetizers — select 2

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

Grilled Turkey Meatloaf
sundried tomato and chipotle puree, potato chip

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

Pumpkin and Coconut Soup Shooter
serrano chili oil

Roasted Leek and Halibut Salad
toasted sourdough with crispy leeks

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 1

Rosemary Dusted Airline Chicken Breast
reduction of balsamic and figs
served with aged parmesan yukon mashed potatoes
and sauteed green beans

Pan Seared Cod
piquillo pepper puree
served with aged parmesan yukon mashed potatoes
and sauteed green beans

Vegetarian Entree

Quinoa Stuffed Sweet Bell Pepper
charred tomato coulis
served with braised greens and baby carrots

\$46

Tray Passed Appetizers — select 3

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

Warm Stilton Tartlet
apricot marmalade

Coffee Crusted Lamb Roulade
brandied cherry, cocoa nibs, chives

Shiso Crusted Honey Pecan Prawns
spiced mango sauce

Salad — select 1

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

Fall Beet Salad
baby spinach, spiced pistachios, chevre crumbles, mint
and a balsamic vinaigrette

Roasted Fennel Salad
marinated fennel, frisee, sliced almonds, compressed
apples and a creamy tarragon vinaigrette

Artisan Rolls
sweet cream butter and Herban butter

Entrees — select 2

Rosemary and Salt Crusted Beef Tenderloin
manchego butter and a red wine gastrique

Seared Halibut
lemon dill cream sauce

Pan Seared Airline Chicken Breast
honey and lemon emulsion

Sides (choice of one pairing)

Spinach and Yukon Gold Mashed Potatoes and Baby
Carrots

or

Savory Herbed Fregola and Green Beans

Vegetarian Entree

Moroccan Lentil Stuffed Portabello Mushroom
harissa-spiced tomato sauce
served with baby carrots and green beans