

SUMMER PLATED DINNERS

\$35

Tray Passed Appetizers – select 2

Sweet Potato and Dungeness Crab Cakes
with chipotle remoulade and minced chives

Heirloom Tomato Bruschetta
fresh mozzarella, sweet basil and fig balsamic

Grilled Chicken Caesar
served on an endive spear and topped with crisp
parmesan cheese

Watermelon Tartlet
goat cheese mousse, watermelon and mint salsa

Kalhbi Beef Tenderloin Bite
sesame seeds and scallion

Salad – select 1

Summer Raspberry Salad
spiced pistachios, goat cheese, lemon-thyme
vinaigrette

Herban Garden Salad
baby greens, cherry tomatoes, pickled carrots,
peppered cashews, marinated mozzarella and a
Tuscan white balsamic vinaigrette

Artisan Rolls and Butter

Entrees – select 1

Paprika Crusted Airline Chicken Breast
sour cherry and tarragon chutney

Pan Seared Cod
piquillo pepper purée

Sides – select 1

Yukon Mashed Potatoes and Roasted Baby Carrots

Wild Rice Pilaf and Lemon-Thyme French Beans

Vegetarian Meal

Savory Polenta 'Steak'
sweet peppers, pine nuts and spinach
served with chef-select market accompaniments

\$46

Tray Passed Appetizers – select 3

Sweet Potato and Dungeness Crab Cakes
with chipotle remoulade and minced chives

Feta Flank Steak Roulade
roasted red pepper and feta mousse

Beet and Goat Cheese Canape
served on a toasted flatbread with candied
pistachios

Grilled Chicken Caesar
served on an endive spear and topped with crisp
parmesan cheese

Chilled Sorrel Vichyssoise
potato and sorrel soup with paprika oil

Halibut Ceviche
coconut and lime on a crisp corn chip

Salad – select 1

Summer Raspberry Salad
spiced pistachios, goat cheese, lemon-thyme
vinaigrette

Herban Heirloom Caprese Salad
balsamic glaze and pesto oil

Sweet Corn Salad
baby spinach, grilled corn, Beecher's Flagship, chili
spiced sunflower seeds and a red wine and piquillo
vinaigrette

Artisan Rolls and Butter

Entrees – select 2

Thyme Crusted Beef Tenderloin
old-vine Zinfandel demi glace

Citrus-Rubbed Salmon
blackberry and brown butter emulsion

Pan Seared Airline Chicken Breast
broken tapenade vinaigrette

Sides – select 1

Buttermilk and Black Pepper Mashed Potatoes and
Sautéed Green Beans

Savory Herbed Fregola and Baby Carrots

Vegetarian Meal

Cauliflower 'Cous Cous' Stuffed Bell Pepper
tapenade vinaigrette
served with chef-select market accompaniments