

WINTER PLATED MENU

\$35

Tray Passed Appetizers — select 2

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

Creole Prawns
creole spice, cream, chervil

Hazelnut Tartlet
ricotta cream, spiced honey and micro arugula

Crying Tiger Chicken Salad
spicy grilled chicken, carrots and green onion on an
endive leaf

Ancho Crusted Beef Loin
chimichurri served on a corn chip

Salad

Roasted Winter Squash & Spiced Pumpkin Seed Salad
baby arugula, shaved pecorino, orange-sage
vinaigrette

Baby Spinach and Candied Hazelnut Salad
gorgonzola with sweet pear vinaigrette

Artisan Rolls
sweet cream butter and Herban butter

Entrees — select 1

Rosemary Dusted Airline Chicken Breast
pomegranate and cranberry relish
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

Polenta Stuffed Portabella
balsamic reduction, roasted garlic piquillo puree
served with sauteed greens beans and baby carrots

\$46

Tray Passed Appetizers — select 3

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

Winter Beef Canape
seared beef loin, ricotta cream and housemade blood
orange marmalade

Turkish Chickpea Salad
apricots, kalamata olives, paprika, chickpea on endive

Crisp Prosciutto Tartlet
blue cheese mousse and roasted grapes

Ahi Tuna Tartare
wonton, pears, capers, jalapeno, lemon dressing

Parmesan and Italian Sausage Stuffed Mushroom
cream cheese, buttered bread crumbs and parsley

Salad — select 1

Crisp Orange Chip Salad
baby greens, pecorino, almonds, dried cherries, an
orange-honey and mustard seed vinaigrette

Pickled Beet and Truffle Salad
baby mixed greens, pickled red beets, goat cheese,
chili roasted pepitas, lemon-truffle vinaigrette

Shaved Fennel and Radish Salad
baby arugula, cucumber, manchego, lemon-oregano
vinaigrette

Artisan Rolls
sweet cream butter and Herban butter

Entrees — select 2

Rosemary and Salt Crusted Beef Tenderloin
black currant demi-glace

Pan Seared Halibut
citrus arugula coulis

Pan Seared Airline Chicken Breast
honey and lemon emulsion

Sides (choice of one pairing)

Mascarpone Yukon Gold Potato Mash and Lemon
Thyme Green Beans
or
Italian Fregola and Roasted Baby Carrots

Vegetarian Entree

Roasted Vegetable Polenta
goat cheese, tomato, caper relish
served with baby carrots and green beans