



THE BOARD ROOM

plated dinner service

CANAPÉS

Brie and Blackberry Canapé

melted brie and wine soaked
blackberry on crostini

Smoked Duck Spring Roll

rice noodles, green onions, and
sprouts with a hoisin dipping sauce

Dungeness Crab Leg on Endive

stone ground mustard and
horseradish aioli

SALAD

Chicories Salad

shaved opal apple, fennel and pecorino
with a pomegranate molasses vinaigrette

ENTREES

Fennel Pollen Dusted Rack of Lamb

dauphinoise potato, petite roasted
carrots, morel mushroom and
spring pea ragout with mint

wine pairing:

DeLille Cellars Signature Syrah

Miso-Soy Roasted Black Cod

grilled ginger and scallion broth
crispy black rice cake with
sautéed pea vines, pork belly lardons,
and baby fennel salad

wine pairing:

DeLille Cellars Chaleur Blanc

DESSERT

Individual Lemon Tart

italian meringue,
seasonal berries

