

# PLATED DINNER MENU: GOLD



## 1 FIRST COURSE *(Host chooses two)*

### **Crispy Duck Confit Eggrolls**

Served with peanut curry and chile-lime dipping sauces

.....

### **The Caesar Salad**

The classic, made with anchovies and plenty of garlic; buttery croutons, grated Grana Padano cheese

.....

### **Salad of Blood Orange & Camembert Cheese**

Roasted beets, spinach & radicchio tossed in grain mustard vinaigrette with toasted pistachios

## 2 SECOND COURSE

### **Grilled Lamb Strip Loin**

Accompanied by smashed gold potatoes, wilted winter greens and crispy onion strings, Dijon-green peppercorn sauce

.....

### **Sliced Tenderloin of Beef**

Slowly roasted on the exhibition rotisserie; served with Point Reyes blue cheese mashed potatoes, sautéed green beans, napped with a ruby port wine sauce

.....

### **Grilled Atlantic Salmon**

Plated with polenta fries, garden vegetable mélange, tomato-kalamata relish, and preserved lemon coulis

## 3 THIRD COURSE

### **Warm Butter Cake with Apples**

Buttermilk gelato, pie spice streusel, candied rosemary, milk jam

.....

### **Decadent Chocolate Pavé**

Vanilla bean yogurt moelleux, cocoa cookie sticks, candied orange

**\$46 per person  
plus tax and gratuity**