

PLATED DINNER MENU: GOLD



1 FIRST COURSE *(Host chooses two)*

Crispy Duck Confit Eggrolls

Served with peanut curry and chile-lime dipping sauces

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The Caesar Salad

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

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Salad of Strawberries & Tucumcari Feta Cheese

Sun dried apricots, mixed field greens, toasted cashews and pickled slivered garlic tossed with creamy balsamic-rosemary dressing

2 SECOND COURSE

Grilled Lamb Strip Loin

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

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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

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Grilled Atlantic Salmon

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

3 THIRD COURSE

Warm Chocolate Torte

Caramelized white chocolate center, red wine cherries, toasted honey meringue

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Fresh Strawberry Shortcake

Cream-filled cardamom genoise, Moscato zabaglione, candied mint

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