



## 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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### **Romacrunch Wedge Salad**

Marinated heirloom cherry tomatoes, blackened onions, grilled crimini, crispy Parma prosciutto and Point Reyes blue cheese 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**