

Plated Dinner Menu: \$72

First Course (Host chooses two)

Crispy Duck Confit Eggrolls

peanut curry and chile-lime dipping sauces

Smoked Trout & Potato Pancakes

crème fraîche & black truffle vinaigrette

Almond Brie Bruschetta

spicy dried fruit chutney

Second Course (Host chooses two)

The Caesar Salad

garlic butter croutons, Grana Padano cheese

Classic Wedge Salad

baby romaine, cherry tomatoes, bacon, blue cheese crumbles, buttermilk-herb dressing

Gala Apple Salad with Feta Cheese

kale, arugula & spinach, pickled red onion, toasted almonds, Dijon-cider vinaigrette

Third Course

Grilled Lamb Strip Loin

goat cheese roasted potatoes, wilted winter greens & piquillo peppers, Rhone red-thyme jus

Sliced Rotisserie Tenderloin of Beef

blue cheese mashed potatoes, sautéed green beans, ruby port wine sauce

Grilled Ahi Tuna Steak

rainbow quinoa-rice pilaf, sugar snap peas & mushrooms,
sesame soy glaze & citrus beurre blanc

Fourth Course

Vanilla Bean Crème Brûlée

seasonal cookie

Chocolate Mousse Cake

brandied cherry sauce