

Sample Menu

SALAD

CAESAR

romaine, white anchovy, focaccia crouton, pecorino romano

PEAR & MAYTAG BLUE CHEESE

mixed greens, walnuts, golden raisins, white balsamic vinaigrette

ENTRÉES

PAN-ROASTED CHICKEN BREAST

*bombay potatoes, arugula, carrot, peppers & onions,
lemon-herb vinaigrette*

BEEF TENDERLOIN

*gruyère mashed potatoes, asparagus, blackened onion, port demi-
glace, porcini butter*

HUMBOLDT FOG RAVIOLI

*broccolini, fennel, sun-dried tomato, mushrooms, pernod beurre blanc,
ricotta salata*

SALMON

chef's daily preparation

DESSERTS

FLOURLESS CHOCOLATE TRUFFLE TORTE

or

VANILLA CRÈME BRÛLÉE

\$50 PER PERSON