



### **Gold Dinner Menu**

#### **Select Two Appetizers Per Person**

##### **\*First Course\***

##### **Mixed Green Salad**

*Shaved Fennel, Crispy Prosciutto, Candied Pecans and Champagne Vinaigrette*

##### **Caesar**

*Romaine Hearts, Garlic Croutons, Parmesan Reggiano, House Cured White Anchovies*

##### **\*Second Course\***

##### **Grilled Salmon**

*Sweet White Corn and Spanish Chorizo Puree, Pearl Barley Risotto, Charred Spring Onions and Three Bean Ragout*

##### **Natural Mary's Chicken**

*Romesco Puree, Farro Pilaf, Early, Seasonal Vegetable Glacee, Black Garlic, Fine Herb Jus*

##### **Taste of California Vegetables**

*Roasted Pepper Quinoa, Baby Vegetable Glacee, Red Beet Puree, Black Garlic, Pear Gastrique*

##### **Grilled Kobe Bavette**

*Mashed Potatoes, Seasonal Vegetable Glacee, Red Wine Reduction, Blue Cheese Puree*

##### **Smoked Eden Farm's Pork Chop**

*Sweet Corn Succotash, Braised Pork Cheek and Fingerling Hash, Blueberry-Balsamic Reduction*

##### **\*Dessert Course\***

##### **Local Fruit Crisp**

*Pecan Topping, Whipped Cream*

##### **Tahitian Vanilla Bean Crème Brulee**

*Fresh Berries, Lemon Cooks*

##### **Coffee Serves**

**47.95 Per Person**

**\*Menus are subject to price change and item availability based on seasonality\***