



Platinum Dinner Menu

Sparkling Wine and 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 N.Y. Steak

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

55.95 Per Person

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