



Sterling Dinner Menu

First Course

Mixed Green Salad

Shaved Fennel, Crispy Prosciutto, Candied Pecans and Champagne Vinaigrette

Or

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

or

Natural Mary's Chicken

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

or

Taste of California Vegetables

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

or

Grilled Kobe Beef Bavette

Mashed Potatoes, Red Beet Puree, Seasonal Vegetable Glacee, Red Wine Reduction

Dessert Course

Local Fruit Crisp

Pecan Topping, Whipped Cream

Or

Tahitian Vanilla Bean Crème Brulee

Fresh Berries, Lemon Cooks

Coffee Serves

38.95 Per Person

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