

JAMESMONT RANCH HOUSE MENU

Winter

AVAILABLE JANUARY 1ST - FEBRUARY 28TH, 2017

MAY CHOOSE ONLY ONE OPTION PER COURSE FOR BOTH PARTIES

~ \$55 PER PERSON ~

Starter

BOTH SERVED WITH BECKMAN'S SOURDOUGH BAGUETTE

ROASTED SAN MARZANO TOMATO SOUP WITH BASIL

SIMMERED WITH ORGANIC PLUM TOMATOES, SWEET YELLOW ONION,
GARLIC AND OAK BARRELED CHARDONNAY

TOPPED WITH CALIFORNIA OLIVE RANCH™ OLIVE OIL AND A CHIFFONADE OF BASIL

OR

JMR HOUSE SALAD

MONTEREY STRAWBERRIES, RED ONIONS AND HEARTS OF ROMAINE
TOSSED IN A CHAMPAGNE VINAIGRETTE, TOPPED WITH PEPITOS AND DRY AGED PARMESAN

Entrée

ALL OF OUR MEAT IS ORGANIC, GRASS FED OR OCEAN RAISED

FILET MIGNON

A PETITE FILET, DUSTED WITH CRUSHED BLACK PEPPERCORNS
SERVED WITH PINOT NOIR SAUTÉED MUSHROOMS AND ONIONS
OVER A BED OF COUNTRY STYLE MASHED POTATOES
ACCOMPANIED BY ROASTED ASPARAGUS

Dessert

CRÈME BRÛLÉE

WITH SEASONAL FRUIT

48 HOUR NOTIFICATION REQUIRED FOR DINNER REQUESTS
VEGETARIAN AND DIETARY RESTRICTED MENU OPTIONS AVAILABLE UPON REQUEST