

SEASONAL MENU

Early Spring

AVAILABLE 7TH MARCH - 30TH APRIL, 2017

MAY CHOOSE ONLY ONE OPTION PER COURSE FOR BOTH PARTIES

PRICE DETERMINED BY ENTRÉE CHOICE

Starter

SAGANAKI

OUZO MARINATED KASERI CHEESE, SLOWLY PAN BROILED AND FLAMBÉED TABLE SIDE
SERVED WITH SEASONAL OLIVES, MEYER LEMON WEDGES AND WARM PITA BREAD

OR

LEMONY ROASTED ASPARAGUS SOUP

THIS SOUP BLENDS AVGOLEMENO (SOUP WITH EGG-LEMON SAUCE) AND ROASTED ASPARAGUS,
FINISHED WITH A WHITE WINE AND OYSTER MUSHROOMS
GARNISHED WITH CHOPPED FRESH DILL

OR

SALMON CARPACCIO

THIS ALASKAN SALMON IS MARINATED IN MEYER LEMON AND VIRGIN OLIVE OIL
TOSSED IN AVOCADO, SHALLOTS AND FRESH BLACK PEPPER
SERVED WITH A FRESH LEMON, SLICED RADISHES AND HERB GREENS
TOPPED WITH FRESH DILL

Salad

ORGANIC ROASTED PLUM TOMATO CAPRESE SALAD

WITH BUFFALO MOZZARELLA AND ORGANIC BASIL
DRIZZLED WITH AGED BALSAMIC AND FIRST PRESSED CALIFORNIA OLIVE RANCH™ OLIVE OIL

OR

GRILLED CAESAR SALAD

OUR TAKE ON THIS SALAD GRILLS THE HEART OF ROMAINE,
TOPPED WITH A TRADITIONAL CAESAR DRESSING

TOPPED WITH PARMIGIANO-REGGIANO

*THIS SALAD CONTAINS RAW EGG AND ANCHOVIES

OR

WILTED BABY SPINACH SALAD

SERVED WITH A WARM BLACK PEPPER BACON VINAIGRETTE
TOPPED WITH CRUMBLLED HARD BOILED EGGS

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

Entrée

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

AT \$65 PER PERSON

BIFTECK HACHÉ À LA LYONNAISE

- A CLASSIC FRENCH-STYLED CHOPPED BEEF -
NIMAN RANCH BEEF™, SLOW COOKED WITH ONIONS IN A BURGUNDY WINE DEMI-GLACE REDUCTION
SERVED WITH CRÈME FRAÎCHE MASHED POTATOES
GARNISHED WITH FRESH THYME

OR

AT \$70 PER PERSON

FRENCHED RACK OF LAMB

SERVED WITH ROASTED RED ONION, PISTACHIOS, MINT AND POMEGRANATE SEEDS,
OVER A BED OF LEMON BASMATI RICE
TOPPED WITH A YOGHURT DRESSING

OR

AT \$75 PER PERSON

SLOW COOKED WILD ALASKAN SALMON

WITH CHICK PEAS AND WILTED MUSTARD GREENS, ON A BED OF MASHED POTATOES
DRESSED WITH A PICANTE SHALLOT DIJON VINAIGRETTE

Dessert

CRÈME BRÛLÉE

NUMBER ONE ORDERED DESSERT BY OUR GUESTS
WITH SEASONAL FRUIT

OR

EXTRA VIRGIN OLIVE OIL ICE CREAM

OLIVE OIL AS YOU'VE NEVER EXPERIENCED IT!
DRIZZLED WITH SCHARFFEN BERGER™ DARK CHOCOLATE
TOPPED WITH SEA SALTED SPANISH PEANUTS

OR

POMEGRANATE SORBET PARFAIT

FAST BECOMING A GUEST FAVORITE
FEATURES FRESH LIME JUICE, BLACK SESAME SEEDS
TOPPED WITH PISTACHIOS, A DRIZZLE OF CLOVER HONEY AND FRESH MINT

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