

# JAMESMONT RANCH HOUSE MENU

*early spring*

AVAILABLE 7TH MARCH - 30TH APRIL, 2017

MAY CHOOSE ONLY ONE OPTION PER COURSE FOR BOTH PARTIES

~ \$55 PER PERSON ~

## *Starter*

### **PICKLED SHRIMP IN A JAR**

FRESH SHRIMP, ONIONS AND GARLIC  
BLANCHED IN A BRINY, SPICY PICKLING REDUCTION  
SERVED WITH A CRUSTY SOURDOUGH BAGUETTE

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

### **ROASTED ROMAN-STYLE BONE-IN CHICKEN BREAST**

RED ONION, GARLIC, FENNEL AND SWEET ITALIAN SAUSAGE,  
SLOW OVEN ROASTED IN A SWEET RED WINE  
SERVED WITH BLACKENED CARROTS AND  
SMASHED FINGERLING POTATOES  
TOPPED WITH GRILLED JALAPEÑOS

## *Dessert*

### **CRÈME BRÛLÉE**

WITH SEASONAL FRUIT

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