

\$50

### Starters

#### Farm Field Greens

Organic Field Greens, Lebanese Cucumbers, Baby Heirloom Tomatoes, Shaved Almonds, Champagne Vinaigrette **vg gf**

#### Seasonal Soup

Chef's Daily Seasonal Selection

### Mains

#### Roasted Chicken

Slow-Roasted Mary's Farm Chicken, Colorful Fingerling Potatoes, Red Cabbage, Broccoli Rabe, Rosemary-Lemon Jus **gf**

#### Farmer's Market Pasta

Sautéed Seasonal Vegetables, Zucchini Noodles, Grilled Artichoke Hearts, Olive Oil, Toasted Pepitas, Local Micro Greens **vn gf**

#### Hanger Steak

Grilled & Sliced Black Angus Hanger Steak, Oven-Dried Tomato Coulis, Buffalo Mozzarella, Heirloom Tomato Salad, Sourdough Croutons, Green Mojo

### Desserts

#### Seasonal Crostata

Farmer's Market Fruit, Raspberry Jam, Almond Cream, Pastry Dough, Whipped Mascarpone

#### Panna Cotta Duo

Butterscotch Panna Cotta, Dark Chocolate Panna Cotta, Milk Chocolate Pearls, Whipped Cream



## Starters (Host to pre-select 2 Starters)

### Farm Field Greens

Organic Field Greens, Lebanese Cucumbers, Baby Heirloom Tomatoes, Shaved Almonds, Champagne Vinaigrette **vg gf**

### Main Street Wedge

Organic Petite Iceberg Lettuce, Bacon Crisps, Teardrop Tomatoes, Herb Gorgonzola Vinaigrette **vg**

### Seasonal Soup

Chef's Daily Seasonal Selection

## Mains (Host to pre-select 3 Mains)

### Roasted Chicken

Slow-Roasted Mary's Farm Chicken, Colorful Fingerling Potatoes, Red Cabbage, Broccoli Rabe, Rosemary-Lemon Jus **gf**

### Scottish Salmon

Pan-Roasted Scottish Salmon, Fregola Sarda Pasta, Summer Radishes, Shaved Almonds, Huckleberry Coulis, Micro Greens

### Short Ribs

Braised Beef Short Ribs, Petite Yukon Gold Potatoes, Broccoli Rabe, Fried Leeks, Horseradish Emulsion

### Farmer's Market Pasta

Sautéed Seasonal Vegetables, Zucchini Noodles, Grilled Artichoke Hearts, Olive Oil, Toasted Pepitas, Local Micro Greens **vn gf**

## Desserts (Host to pre-select 2 Desserts)

### Seasonal Crostata

Farmer's Market Fruit, Raspberry Jam, Almond Cream, Pastry Dough, Whipped Mascarpone

### Panna Cotta Duo

Butterscotch Panna Cotta, Dark Chocolate Panna Cotta, Milk Chocolate Pearls, Whipped Cream

### Chef's Selection of Gelato & Sorbet

Your Choice of our Gelato and Sorbet Selections **gf**

\$70

*Amuse Bouche*

**Yellowfin Jicama Cones**

Diced Yellowfin Tuna, Tomatoes, Scallions, Red Onion, Local Micro Greens, Sesame Soy, Thin-Sliced Jicama Roll

*Starters*

**Blue & Beet Salad**

Roasted Beets, Buffalo Blue Cheese, California Champagne Grapes, Blueberries, Red Cabbage, Radicchio, Pickled Cucumber, Pistachio, Aged Balsamic *gf*

**Farm Field Greens**

Organic Field Greens, Lebanese Cucumbers, Baby Heirloom Tomatoes, Shaved Almonds, Champagne Vinaigrette *vg gf*

**Seasonal Soup**

Chef's Daily Seasonal Selection

*Mains*

**Scottish Salmon**

Pan-Roasted Scottish Salmon, Fregola Sarda Pasta, Summer Radishes, Shaved Almonds, Huckleberry Coulis, Micro Greens

**Filet Mignon**

Grilled All Natural Filet Mignon, Black Truffle Sauce, Broccolini, Baby Carrots, Yukon Gold Mashed Potatoes

**Farmer's Market Pasta**

Sautéed Seasonal Vegetables, Zucchini Noodles, Grilled Artichoke Hearts, Olive Oil, Toasted Pepitas, Local Micro Greens *vn gf*

**Pacific Scallops**

Pan-Seared Pacific Scallops, Risotto Primavera-Stuffed Heirloom Tomatoes, Peruvian Yellow Aji Sauce *gf*

*Desserts*

**Seasonal Crostata**

Farmer's Market Fruit, Raspberry Jam, Almond Cream, Pastry Dough, Whipped Mascarpone

**Panna Cotta Duo**

Butterscotch Panna Cotta, Dark Chocolate Panna Cotta, Milk Chocolate Pearls, Whipped Cream

**Chef's Selection of Gelato & Sorbet**

Your Choice of our Gelato and Sorbet Selections *gf*