

\$50

Starters (Host to pre-select 1 Starter)

California Baby Greens Salad

Organic Farm Field Greens, Watermelon Radish, Toasted Hazelnuts, Tomatoes, Honey Balsamic Vinaigrette

Seasonal Soup

Chef's Daily Seasonal Selection

Tuscan Caesar Salad

Romain Hearts, Shaved Parmesan Cheese, Cherry Tomatoes, Garlic Croutons, Caesar Style Vinaigrette

Mains (Host to pre-select one Main course. Add \$5 per person for multiple Main course options.)

Beef Short Rib

Orange-Infused Boneless Braised Beef Short Rib, Cipollini Onion, Baby Carrots, Yukon Gold Mashed Potatoes, Horseradish Cream

Roasted Chicken

Paprika & Sumac Marinated Mary's Farm Chicken Breast, Local Vegetable Orzo, Oven-Dried Tomato, Broccolini, Thyme-Infused natural Au Jus

Garlic Sage & Ricotta Penne

Roasted Garlic, Sage & Ricotta Chesse Penne, Fresh Tomato Sauce, Bell Pepper, Zucchini, Yellow Squash, Parmesan Cheese, Wild Baby Arugula **vg**

Desserts (Host to pre-select one Dessert)

Peach Ricotta Cheesecake

California Yellow Peach & Ricotta Cheesecake, Pecan Crust, Mascarpone Whipped Cream

Piña Colada Carrot Cake

Pineapple Carrot Cake, Cream Cheese Frosting, Coconut Crème Anglaise, White Chocolate

"It's important to go further, to think responsibly and to care deeply about all aspects of preparing our food, serving it with personality and flair, and creating an environment where sharing a meal enhances relationships with family and friends."

- Natalia Olenicoff, Managing Partner

Great Room Plated Dinner One

\$55

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Organic Farm Field Greens, Watermelon Radish, Toasted Hazelnuts, Tomatoes, Honey Balsamic Vinaigrette

Seasonal Soup

Chef's Daily Seasonal Selection

Tuscan Caesar Salad

Romain Hearts, Shaved Parmesan Cheese, Cherry Tomatoes, Garlic Croutons, Caesar Style Vinaigrette

Mains (Host to pre-select 1 Main course. Add \$5 per person for multiple Main course options.)

Beef Short Rib

Orange-Infused Boneless Braised Beef Short Rib, Cipollini Onion, Baby Carrots, Yukon Gold Mashed Potatoes, Horseradish Cream

Grilled Salmon

Chermoula-Marinated & Grilled Seasonal Salmon, Corn & Parmesan Risotto, Broccolini, Baby Carrots, Roasted Red Pepper Coulis

Roasted Chicken

Paprika & Sumac Marinated Mary's Farm Chicken Breast, Local Vegetable Orzo, Oven-Dried Tomato, Broccolini, Thyme-Infused natural Au Jus

Garlic Sage & Ricotta Penne

Roasted Garlic, Sage & Ricotta Chesse Penne, Fresh Tomato Sauce, Bell Pepper, Zucchini, Yellow Squash, Parmesan Cheese, Wild Baby Arugula **vg**

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California Yellow Peach & Ricotta Cheesecake, Pecan Crust, Mascarpone Whipped Cream

Piña Colada Carrot Cake

Pineapple Carrot Cake, Cream Cheese Frosting, Coconut Crème Anglaise, White Chocolate

\$70

Amuse Bouche

Watercress Cup with Smoked Salmon Beluga Lentils, Grapefruit

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Organic Farm Field Greens, Watermelon Radish, Toasted Hazelnuts, Tomatoes, Honey Balsamic Vinaigrette

Seasonal Soup

Chef's Daily Seasonal Selection

Tuscan Caesar Salad

Romain Hearts, Shaved Parmesan Cheese, Cherry Tomatoes, Garlic Croutons, Caesar Style Vinaigrette

Mains (Host to pre-select 1 Main course. Add \$5 per person for multiple Main course options.)

Aged New York Steak

Coffee & Black Peppercorn Rubbed Prime New York Steak, Black Peppercorn Sauce, Wilted Spinach, Yukon Gold Mashed Potatoes

Grilled Salmon

Chermoula-Marinated & Grilled Seasonal Salmon, Corn & Parmesan Risotto, Broccolini, Baby Carrots, Roasted Red Pepper Coulis

Roasted Chicken

Paprika & Sumac Marinated Mary's Farm Chicken Breast, Local Vegetable Orzo, Oven-Dried Tomato, Broccolini, Thyme-Infused natural Au Jus

Garlic Sage & Ricotta Penne

Roasted Garlic, Sage & Ricotta Chesse Penne, Fresh Tomato Sauce, Bell Pepper, Zucchini, Yellow Squash, Parmesan Cheese, Wild Baby Arugula **vg**

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Piña Colada Carrot Cake

Pineapple Carrot Cake, Cream Cheese Frosting, Coconut Crème Anglaise, White Chocolate