

\$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, Broccolini, 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**

### New York Block

Grilled 8 oz. New York Block, Polenta Fries, Chantenay Carrots, Eggplant, Red Peppercorn Demi-Glace

## Desserts

### 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

\$55

*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, Broccolini, 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)

**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

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

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

Tower Plated Dinner Two

\$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

### New York Block

Grilled 8 oz. New York Block, Polenta Fries, Chantenay Carrots, Eggplant, Red Peppercorn Demi-Glace *gf*

### 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

### 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

### Chef's Selection of Gelato & Sorbet

Your Choice of our Gelato and Sorbet Selections *gf*