

DINNER STARTERS

SALADS

- Harvest Chopped** Kale, Cherries, Goat Cheese, Pepitas, Sangria Vinaigrette
Wild Arugula Candied Walnuts, Poached Pear, Blue Cheese, Maple Vinaigrette
Baby Spinach Caramelized Onion, Croutons, Pancetta, Balsamic Walnut Vinaigrette
Iceberg Wedge Maple Mustard Glazed Bacon, Cherry Tomatoes, Chives, Buttermilk Blue Cheese Dressing
Caesar Shaved Parmesan, Herb Croutons, Creamy Caesar Dressing
Tabbouleh Bibb Lettuce, Persian Cucumber, Preserved Lemon, Feta, Extra Virgin Olive Oil
\$15 per person

SOUPS

- Chicken Orzo** Lemon Basil, Pesto
Cauliflower Cream Smoked Paprika Oil
Roasted Tomato Pepitas, Tarragon Pesto
Potato Leek Crispy Prosciutto
Club Clam Chowder Sunflower Seeds
Maine Lobster Bisque Dry Sack Sherry
\$13 per person

APPETIZERS

- Shaved Prosciutto di Parma and Asparagus** Roasted Shallots, Mozzarella, Frisée, Aged Balsamic Vinaigrette
\$16 per person
- Pacific Blue Crab Cake** Parsnip Puree, Fingerling Chip, Mustard Greens, Blood Orange Oil
\$19 per person
- Ahi Tuna Two Ways** Sesame Seared, Poke Style, Daikon Sprouts, Macadamia, Honey Wasabi Soy
\$18 per person
- Baja Shrimp Cocktail** Pickled Mango, Cilantro, Tequila Cocktail Sauce
\$16 per person
- Ricotta Ravioli** Smoked Provolone, Baby Greens, Pomodoro Sauce, Lemon Oil
\$17 per person

INTERMEZZO

- Blackberry Sorbet**
Blood Orange Sorbet
Passion Fruit Sorbet
Mango Sorbet
\$7 per person

DINNER ENTRÉES Prices are per person

OCEAN

- Almond Crusted Butterfish** Sweet Potato Succotash, Black Kale, Sun Dried Tomato Pesto, Citrus Butter \$35
- Pan Seared Natural Salmon** Cargo Red Rice, Shiitake, Baby Bok Choy, Honey Ginger Glaze \$37
- Grilled Swordfish** Black Barley, Mustard Greens, Miso Glaze \$38
- Pistachio Crusted Maine Sea Scallops** Tabbouleh, Cauliflower, Red Kuri Squash Puree, Tangerine Reduction \$37
- Maine Lobster Tail** (6 oz) Baby Red Potatoes, Asparagus, Lemon Wedge, Drawn Butter \$44
- Petrale Sole** Marble Potatoes, Swiss Chard, Butternut Squash, Lemon Caper Sauce \$40

LAND

- Herbes de Provence Chicken Breast** Au Gratin Potatoes, Haricot Verts, Cognac Mustard Sauce \$34
- Maple Glazed Natural Pork Tenderloin** Sweet Potato Puree, Roasted Brussels Sprouts, Apple Cider Jus \$35
- Braised Angus Beef Short Ribs** Mushroom Polenta, Root Vegetables, White Port Glaze \$38
- Slow Roasted Angus Prime Rib** Twice Baked Potato, Asparagus, Creamy Horseradish, Natural Jus \$42
- Center Cut Filet Mignon** (7 oz) Aged Vermont Cheddar Mash, Broccolini, Tomato Confit, Cabernet Reduction \$46
- Herb Crusted Rack of Lamb** Eggplant Casserole, Turmeric Potato, Plum Wine \$47

MAKE YOUR SURF & TURF

Served with Whipped Truffle Potatoes, Asparagus, Glazed Carrots, Wild Mushrooms
Choice of Five Peppercorn Sauce, Port Wine Reduction or Béarnaise.

SURF

- Lobster Tail** \$39
- Jumbo Shrimp Duet** \$19
- Maine Diver Scallops Duet** \$23
- Natural Salmon** \$22
- Crab Cake** \$19

TURF

- Filet Mignon** \$39
- New York Strip** \$37
- Angus Beef Cheeks** \$33
- Ribeye** \$31
- Chicken Roulade** \$29

VEGETARIAN SUBSTITUTIONS

- Butternut Squash Ravioli** Arugula, Compari Tomatoes, Tarragon Vinaigrette
- Beemster Gouda Polenta** Fennel, Eggplant, Asparagus, Basil Pistou
- Ginger Garlic Cauliflower Bowl** Broccoli, Snap Peas, Mung Bean Sprouts, Scallions, Jasmine Rice, Ginger Soy
- Wild Mushroom Risotto** Field Peas, Cipollini, Truffle Gremolata, Parmesan

DINNER BUFFETS

All dinner buffets include freshly brewed coffee and tea. Minimum of 30 people.

FIESTA

Tortilla Chips Salsa Fresca, Guacamole
Classic Ceviche White Sea Bass, Tomato, Cilantro, Lime, Pepitas
Achiote Caesar Salad Romaine, Manchego, Croutons, Caesar Dressing
Epazote Scented Braised Chicken Sweet Corn, Grilled Scallions, Charred Tomato Broth
Snapper Vera Cruz Tomatoes, Green Olives, Capers, Spanish Onions
Chipotle Braised Barbacoa
Refried Black Beans, Spanish Rice, Warm Flour Tortillas
Tres Leches Cake, Caramel Flan, Cinnamon Churros Chocolate Sauce
\$49 per person

ITALIAN

Antipasti Cured Italian Meats, Provolone, Fontina, Pepperoncini, Grilled Vegetables, Olives
Vegetable Minestrone Herb Croutons, Parmesan, Opal Basil
Baby Greens Shaved Fennel, Crispy Pear, Citrus Dressing
Cannellini Bean Salad Tomatoes, Olives, Scallions, Aromatic Herbs, Aged Sherry Vinegar
Hot House Roma Tomatoes and Fresh Mozzarella Balsamic Reduction, Basil
Sicilian Style Roasted Salmon Fillet Tomatoes, Olives, Capers, Anchovies, Mint
Tuscan Braised Short Ribs Pancetta, Pearl Onions, Chianti Reduction
Chicken con Cuori di Carciofi Artichoke Hearts, Mushrooms, Prosciutto
Roasted Corn Risotto Mascarpone, Peppers, Herb Oil
Hazelnut Chocolate Cake, Limoncello Almond Squares, Pistachio Biscotti
\$52 per person

FLAVORS OF THE MEDITER- RANEAN

Spanish Cheeses & Charcuterie Cracked Spanish Olives, Artisan Bread
Wild Mushroom Bisque Herb Croutons, Crème Fraiche
Garden Niçoise Salad Haricot Verts, Potato, Hard Boiled Egg, Tomato, Olive, Artichoke, Herb Vinaigrette
Petrale Sole Almandine Wild Rice, Green Peas, Chive Beurre Blanc
Natural Chicken Roasted Tomato, Spinach, Lemon Thyme Cream Sauce
Tuscan Braised Lamb Caramelized Onion, Sweet Basil, Shaved Parmesan, Marsala Jus
Ratatouille
Amaretto Tiramisu, Caramel Flan, Callebaut Marquis
\$56 per person

LA JOLLAN

Sun Dried Tomato Gnocchi Duck Confit, Mushroom, Pine Nuts, Parsley
Seafood Farfalle Pasta Salad Young Green Beans, Green Onions, Meyer Lemon Dressing
Organic Beet Salad Mozzarella, Basil, Pecans, Balsamic Pomegranate Vinaigrette
Almond Crusted Sea Bass Braised Fennel, Champagne Saffron Sauce
Honey Spiced Chicken Breast Root Vegetables, Natural Jus
Beef Tenderloin Tips Marengo Tomatoes, Olives, Crimini Mushrooms
Root Vegetable Risotto Lemon Thyme, Sea Salt
Roasted Seasonal Vegetables Parsley Butter
Triple Layer Chocolate Cake, Lemon Cheesecake, Banana Bread Pudding
\$58 per person

DESSERTS

SIGNATURE SWEETS

Gluten Free Chocolate Torte Cherry Coulis
Vanilla Bean Crème Brûlée Brown Sugar Crunch, Palmier, Raspberries
Cappuccino Mudd Pie Roasted Almonds, Butterscotch, Chocolate
Chocolate Mousse Pistachio Lacey, Wild Berry Coulis
Amaretto Tiramisu Mascarpone, Espresso, Chocolate Shavings
New York Style Cheesecake Seasonal Berries, Mint
Lemon Tart Raspberries, Rainbow Coulis
French Apple Tart Almond Custard
Red Velvet Cake Cream Cheese Frosting
\$13 per person

ACTION STATIONS

Minimum of 30 for each station. Chef attendant included.

Ice Cream Sundaes
Chocolate and Vanilla Ice Cream, Chocolate and Caramel Sauces, Rolled Wafers
Chocolate Chip Cookies, Brownie Crumbles, Chopped Nuts, Sprinkles, Cherries, Whipped Cream
\$17 per person

Bananas Foster and Cherries Jubilee (Outdoor events only) Flambéed With Spiced Rum and Grand Marnier, Caramel and Chocolate Sauces, Toasted Almonds, Vanilla Bean Ice Cream
\$19 per person

Baked Alaska Meringue, Flaming Grand Marnier, Choice of Chocolate, Dulce de Leche
Cookies and Cream or Coffee Ice Cream
\$20 per person

SMALL BITES

30 piece minimum for each. \$5 each

Petit Fours Grand Marnier Chocolate Truffles, Opera Cake, Sea Salt Caramel Brownies, Chocolate Duo
Dulce de Leche Squares, Lemon Bars, Red Velvet, Parisian Macarons

A 22% service charge and applicable state tax will be added to all food and beverage charges. Please note that service charge is taxable by California state law. Menu prices are subject to market fluctuation.