

Private Dining Lunch Menu

Our menu changes periodically as we aspire to bring you only the freshest food at just the right time to savor textures and flavors at their seasonal peak.

First Course (Choose Two)

Organic Mixed Greens - with Gorgonzola Cheese, Grilled Baguette & Balsamic Vinaigrette

Spinach - with Cherry Tomatoes, Bacon, Sherry Vinaigrette & Goat Cheese Crumbles

Butter Lettuce- Blood Orange, Dry Cranberries, Feta Cheese, Toasted Almonds & Orange-Citrus Vinaigrette **(Seasonal)****

Wood Oven Roasted Red and Gold Beets- Organic Mix Green, Goat Cheese & Raspberry Vinaigrette

Caesar -Hearts of Romaine with Caesar Dressing, Croutons & Parmigiano Reggiano Cheese

Kale Salad – Toasted Pecans, Dates, Pecorino Cheese & Honey-Lemon Vinaigrette

Fresh Lobster Salad- Sliced Celery, Avocado, Pickled Onion & Meyer Lemon Vinaigrette **(add \$12 Pp)***

Grilled Chicken - Grilled Prawns - Crab and Lobster Cakes - Grilled Salmon - Grilled Two Lamb Chops

Grilled Steak

Add options, Price Changes Per Item Please Ask

Second Course-(mid course) (Choose One)

Duck Pâté– Apricot Chutney, Dates, Toasted Bread Mache and Balsamic Reduction

Champagne Risotto - Corn, Asparagus, Saffron & Drizzle Balsamic Reduction

Prosciutto Wrapped Grilled Prawns- Micro Greens & Honey Mustard Vinaigrette

Brie Cheese & Caramelized Pear Filo Rolls- Greek Yogurt-Mustard Honey Sauce

Butternut Squash Gnocchi –Toasted Almonds & Mascarpone Cream Sauce & Fried Sage

Crab Cake– Tomato-Avocado Relish, Micro Arugula & Chili-Lime Aioli **(add\$2 per menu)***

Tuna Poke-Soy Sauce, Green Onion, Sesame Oil, Teriyaki Glaze & Crackers **(add \$2 per menu)**

Steak Tartare – Diced Filet Mignon with Capers, Red Onion, Dijon & Drizzle White Truffle Oil **(add \$5 per menu)***

Main Course (Choose Three)

Grilled Salmon– Organic Green salad, Red Onion, Green Beans, Cherry, Fingerling Potatoes & Basil Oil

Fennel Crusted Seared Ahi Tuna-Arugula, French Beans, Egg, Avocado, Cherry Tomato & Champagne Vinegar **(Add \$2 Pp)**

Paella- Chorizo, Chicken, Salmon, Prawns, Green Peas, red Bell Pepper Served Saffron Rice **(Add \$4 Pp)**

Grilled Australian Two Lamb Chops- Chives Potato cake, Goat Cheese, Cherry Tomato, Arugula & Pomegranate Glaze **(add \$8 per person) additional more per each lamb Chops (\$8 Pp)**

Grilled Skirt Steak- French Fries, Arugula, Salad & Red Wine Demi Glaze **(Add \$7 Pp)**

Pan Seared Petrale Sole -Roasted Potato, Leeks, Onion, Swiss Chard, Mustard Seed & Caper Berry Aioli

Fulton Valley Chicken Breast - Mushrooms, Roasted Potato, Arugula & Smoked Chicken Jus

Linguini Pasta- Lobster Meat, Bay Scallops Green Peas, Zucchini Strings & Lobster Sauce **(Add \$6 Pp)**

Duck Ragout- Shell Pasta, Gremolata, Mire-Poix & Veal-Red Wine Sauce **(Add \$2Pp)**

Paella- Sausage, Chicken, Salmon, Prawns, Green Peas Served over Saffron Risotto **(Add \$3 Pp)**

Spaghetti Meatballs – Spaghetti Pasta with Three Meatballs, Tomato Meat Sauce & Parmesan

Penne Pasta – Shaved Asparagus, Mushroom, Onion, Peas, Garlic, Feta Cheese & Marinara Sauce

Crab & Shrimp Ravioli with Sun-dried Tomato, Garlic, Basil Coulis & Light Cream Sauce
(Add \$2 Pp)

Creamy Mushroom Risotto- Hen of the Wood Mushrooms, Leeks, Green Onion & Drizzle Truffle Oil

Wild Mushroom Ravioli stuffed with Ricotta Cheese, Gorgonzola Cream & Toasted Walnuts

Butternut Squash Ravioli with Brown Butter Sage Sauce & Lemon Mascarpone Cheese

Sandwiches

Herb Crusted Seared Petrale Sole – Caper Berry Aioli, Slice Tomato & Lettuce

Skirt Steak- Caramelized Onion, Mushrooms, Mozzarella Cheese & Green Garlic- Mayo

Portobello Mushroom– Organic Greens, Tomato & pesto Aioli

Grilled Chicken–Bell Pepper, Goat Cheese, Arugula & Tomato Aioli

Hamburger- Painted Hills Natural Beef Burger & Cheddar Cheese

Dessert (choose two)

Berries Cheesecake

Warm Toffee Bread Pudding
with Vanilla Ice Cream

Triple Color Chocolate Mousse in Glass

Red Current Cheesecake

Chocolate Mousse Cake

Key Lime Tart

Seasonal Gelato

Seasonal Sorbet

Pricing

Two Courses \$38

Three Courses \$46

Four Course \$58

****To add hors d'oeuvres please see hors d'oeuvres menu****

****Buffet-style setups are priced according to the specific menu items that are ordered****

Special Requests and Substitutions

We are happy to adapt menus to accommodate any dietary restrictions and will customize items whenever possible.

Please Note: Menu choices are listed to enable you to create a menu that is customized to your particular event. A server will take each guest's order during your event, based upon the selections you've made. **All menu items are subject to change due to seasonal availability and quality.**

***All supplements are applied to the total menu price per person, in order to offer these particular items on the menu. Since each guest will make their selection on the day of the event, we must order & prepare for guests attending**

