

Dinner Menu

PASSED HORS D'OEUVRES

Confit Pork Belly Bite

Miso Agave Glaze and Micro Curled Watercress (GF)

Mini Avacado Toast

Garlic Confit Tomatoes, Candied Almond Slivers and Pomegranate Balsamic (V)

Ahi Tuna Poke

Avocado, Cucumbers, Pickled Carrot Sriracha Puree and Sesame Seeds served on a Rice Cracker (GF)

Patatas Bravas

Roasted Tomato Aioli, Crispy Chorizo and Micro Lemon Balm (GF)
Topped with Fresh Pico de Gallo (VG)

FIRST COURSE: SALAD

Roasted Kabocha Squash and Fennel Salad

Chiffonade Kale, Shaved Fennel, Chervil, Dill and Parsley Tossed in Lemon Vinaigrette Mint Tahini
Greek Yogurt with Toasted White Sesame Seeds

Housemade Herb Focaccia

Finished with Sea Salt and Served with Whipped Butter

SECOND COURSE: FILET MIGNON

Beef Tenderloin

6 oz Seared Beef Tenderloin with grilled Jumbo Asparagus (GF)
Sun Dried Tomato Pesto and Tossed Petite New Potatoes
Finished with Cherry Yuzu Soubise and Micro Nasturtium

Vegetarian Alternative

Red Bell Pepper stuffed with Tomato Kasundi Quinoa
Served with Grilled Jumbo Asparagus, Pineapple Anise Jam,
and Fried Carrot Ribbon (GF, VG, DF)

THIRD COURSE: ALTERNATING DESSERT, COFFEE, AND TEA SERVICE

Chocolate Covered Strawberry

Dark Chocolate Sphere layered with White Chocolate, Strawberry Mousse,
and Crispy Chocolate Pearls (GF)

Honey Cheesecake

Honey and Haystack Goat Cheese Cheesecake with Lemon Curd, Fresh Fruit and Micro Basil (GF)

Spicy Thai Chile Chocolate Dipped Oranges

Candied Orange Slices Dipped in Rich Dark Chocolate Blended with House-Dried Thai Chiles (GF)

Coffee and Hot Tea Service

Locally Roasted Regular and Decaf Coffee, and Local Celestial Seasonings Hot Tea Selection