

**First Bites:**

Sautéed Haloumi w/ Roasted Marcona Almonds  
and Local Blackberry Honey  
Polenta Moons w/ Bechamel Sauce & Crispy Prosciutto  
or Dates and Apricots Stuffed w/ Goat Cheese and Wrapped in Prosciutto  
Carrot Hummus and Olive Fig Tapenade w/ Crostini and Spring Veg  
Paired w/ Sauvignon Blanc

**Main Event:**

Tortellini Soup w/ Escarole, Pecorino & Guanciale  
or Asparagus and Carrot Salad w/ Dukkah, Pistachios  
& Goat Cheese

Braised Short Ribs w/ Pearled Onions, Vegetable Trilogy & Red Wine Farro  
Stuffed Acorn Squash (Vegan/Vegetarian)  
or Salmon Wellington (Salmon stuffed w/ Mascarpone, Smoked Salmon &  
Herbs) and Wrapped in Pastry Dough  
Creamy Mashed Potatoes or Sweet Potato Puree or Saffron Rice  
Sautéed Asparagus & Broccoli Rabe, or Roasted B— Sprouts and Carrots  
Paired w/ Cabernet or a Red Blend

**Sweet Finale:**

Meyer Lemon Poppyseed Cake  
w/ Berries and Lemon Lime Curd  
Frozen Chocolate Rum Torte  
Dessert Wine/Port

\$150-\$165pp

## Spring Menu

### Apps

Salmon tartare cones with black sturgeon caviar

Bruschetta

Roasted romanesc, burrata cheese with aged balsamic reduction

Dungeness crab cake with meyer lemon herb aioli

### Salad

Wild arugula and crispy artichokes hearts, shaved parmesan cheese, orange segments with honey mustard vinaigrette

### Pasta Course

Lemon Ricotta and Asparagus Ravioli

Roasted asparagus, ricotta cheese, with Meyer lemon brown butter

### Main

Grilled rack of pork with Gigante beans, roasted baby carrots, morels mushrooms with herbs and red wine sauce

Or Champagne chicken w/ mushrooms, potato fondant or crispy potatoes, sautéed Spring peas and carrots

### Dessert

Seasonal Berry Tart/Cobbler w/ Homemade Ice Cream

Peanut Butter Pie

\$150-\$170pp