



FALL & WINTER PLATED DINNERS

Plated dinners are priced per person and subject to food and beverage minimums.

For parties of 50 guests or less, please select two entrée selections and a vegetarian option.

For parties with more than 50 guests, please select one entrée and a vegetarian option.

Dinners include seasonal vegetables and a selection of house-made breads & spreads, coffee and fine tea.

When the food matters

SALADS - \$7.75

Select One Salad for Your Group

Curley Endive, Avocado, Grapefruit, Ginger Honey Dressing (GF)

Baby Bok Choy, Crispy Sweet Potatoes, Soy Ginger Dressing (V)

Spinach Caesar Salad, Polenta Croutons, Parmesan, Garlic Dressing (GF)

Watercress, Roasted Bartlett Pears, Gorgonzola, Candied Walnuts, Walnut Dressing (GF)

Organic Mixed Greens, Cucumber, Fuji Apples, Goat Cheese, Vanilla Citrus Dressing (GF)

Artisan Romaine, Apples, Blue Cheese, Spiced Sunflower Seeds, Apple Cider Vinaigrette (GF)

Roasted Brussels Sprout Salad, Bacon, Rye Bread Garlic Croutons, Mustard Sherry Vinaigrette

Wilted Kale, Dried Cranberries, Curried Cashews, Vanilla Citrus Vinaigrette (GF, V)

Roasted Autumn & Winter Vegetable Tower, Chimichurri Dressing (GF, V)

Beet Salad, Pears, Candied Walnuts, Merlot Vinaigrette (GF, V)

SIDES

Select One Side to Accompany Your Primary Entrée

Arugula Mashed Potatoes (GF)

Stone-Ground Grits, White Cheddar (GF)

Scalloped Potatoes, White Cheddar, Green Onions (GF)

Farro, Sunflower Seeds, Baby Portobello Mushrooms (V)

Twice-Baked Potatoes, Sour Cream, Cheese, Bacon, Onions (GF)

Savory Bread Pudding with Wild Mushrooms, Onions, Celery

Butternut Squash Spaetzle, Toasted Pumpkin Seeds

Fire Roasted Arborio Risotto, Gorgonzola, Paprika

Spaghetti Squash, Mushroom Bolognese (GF, V)

Mashed Maple Ginger Sweet Potatoes (GF)

POULTRY ENTRÉES - \$26

Chicken Breast, Cardamom Sauce, Apple Bread Stuffing

Chicken Breast, Moroccan Cinnamon, Ginger, Tomato Saffron Sauce (GF)

Southern Italian Chicken, Dried Tomatoes, Red Peppers, Capers, Garlic Basil Sauce (GF)

Cabernet Sauvignon Marinated Chicken Breast, Red Wine Cocoa Sauce, Grape Leaves (GF)

Roasted Chicken Breast, Mushrooms, Rosemary Pinot Gris Sauce (GF)

Duck Confit, Fall Mushrooms, Crispy Sunchokes (GF) - (add \$1)



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BEEF & LAMB ENTRÉES - \$28

Beef Sirloin, Potato Mustard Crust*

Petite Beef Medallion, Port Wine, Dates & Fig Sauce* (GF)

Beef Shoulder Tenderloin, Espresso Black Peppercorn Rub* (GF)

Pinot Noir Braised Boneless Short Ribs, Cinnamon, Star Anise Sauce (GF)

Juniper & Lemon Chimichurri Flat Iron Steak, Crispy Sweet Potatoes* (GF)

Braised Boneless Short Ribs, Root Vegetables, Cocoa Cabernet Sauce (GF)

Beef Shoulder Tenderloin Wellington, Mushrooms, Port Wine Sauce* - (add \$3)

Traditional Lamb Curry with Sweet Potatoes, Coconut, Mango Chutney (GF)

Lamb Chops, Preserved Lemon, Pomegranate Syrup Glaze* (GF) - (add \$7)

Double Lamb Chops, House-Made Merguez, Grape Leaves, Preserved Lemon Sauce* (GF) - (add \$10)

PORK ENTRÉES - \$26

10 Spice & Seed Roasted Pork Loin, Apple Ginger Sauce (GF)

Pork Tenderloin Medallion, Three Mushroom-Pinot Gris Sauce (GF)

Braised Pork Chili Verde, Tomatillos, Garlic, Poblanos, Cilantro (GF)

Pork Tenderloin Piccata, Wild Rice Crust, Smoked Tomato Sauce (GF)

SEAFOOD ENTRÉES - \$28

True Cod Fillet, Green Lentil & Shishito Pepper Sauce (GF)

Pan-Seared Mahi Mahi, Sweet Potatoes, Coconut Sauce (GF)

Polenta Crusted Red Snapper Fillet, Apple Guacamole, Pomegranate Seeds (GF)

Wild Salmon Fillet, Preserved Lemon & Grapefruit Champagne Sauce (GF) - (add \$1)

Wild Alaskan Salmon, Saffron Tomato Sauce (GF) - (add \$1)

Cedar Planked Wild Salmon, Pinot Noir Aioli (GF) - (add \$1)

Kazu Sake Black Cod, Ginger Bok Choy (GF) - (add \$5)

VEGETARIAN ENTRÉES - \$24

Preselected Sides Listed with Entrées

Winter Vegetable Enchiladas with Tomatillo Queso with Mexican Chili Rice (GF)

Kale Ravioli with Garlic Chickpeas, Sautéed Mushrooms, Parmesan and Spaghetti Squash

Falafel Cakes, Pomegranate Molasses, Cilantro Ginger Tzatziki with Butternut Squash Couscous

Maple Butternut Squash Empanadas, Brown Sugar Spiced Walnuts with Roasted Brussel Sprouts

Moroccan Root Vegetable Tagine with Tomatoes, Cinnamon, Dried Apples and Saffron Couscous

Sweet Potato, Black Bean & Coconut Milk Stew, Jasmine Rice and Cheese Pupusas (GF)

PLATED DESSERTS - \$9

Pavlova, Grapefruit Champagne Sorbet, Passion Fruit Mousse (GF)

Roasted Bosc Pear, Ginger Bay Leaf Mousse with Gluten Free Peanut Butter Cookie (GF)

Deconstructed Apple Pie with Oatmeal Crumble, Cinnamon Chantilly (GF)

Molten Chocolate Cake, Sea Salt Caramel Ice Cream