

## cold canapes

### **Tuna Tartare**

cucumber, daikon, wasabi sprouts 3

### **Japanese Hamachi**

sea beans, radish, sesame, lemon oil, soy gelee 3

### **Oysters on the Half Shell**

with mignonette 2.50

### **Beef Tartare**

cucumber, oyster, horseradish sabayon 3

## warm canapes

### **Marinated Mushroom Bruschetta**

with ricotta and basil 3

### **Dungeness Crab Cake**

with spicy aioli 3.50

### **Crispy Fried Shrimp**

with tamarind sauce 3

### **Miso Marinated Beef Skewer**

with scallions 2.75

### **Miso Seared Tuna**

with shiitake mushrooms 3

### **Crispy Polenta**

bacon-onion chutney, sunny side up quail egg 2.75

### **Spicy Cheese Sticks 2.25**

Canapes must be ordered 3 business days prior to the event date.

Canapes are bite size and priced per piece.

There is a (10) piece minimum order for each selection.



## dinner appetizers

to be shared

### **Asian Style Chicken Wings**

cilantro and crushed peanuts 9

### **Crispy Calamari**

fennel, Meyer lemon aioli 9.5

### **Roasted Butternut Squash**

goats cheese, fried sage 10

### **Charcuterie Plate**

La Quercia prosciutto, pecorino crotonese, fig mustard, grilled bread 12

### **Fresh Mussels**

baked in natural juice with stock and butter served with grilled levain bread 10.5

### **Seared Rare Tuna**

served cold on a bed of soba noodle salad with a wasabi-soy vinaigrette 11.5

### **Marinated and Grilled Fresh Fish Tacos**

mango salsa, jalapeno-lime creme fraiche, guacamole and shredded cabbage 9

### **Mexican Style Shrimp Cocktail**

chopped shrimp in a spicy tomato sauce with cucumber, onion, lime, cilantro and avocado 13

## soup and salad

please select one

### **George's Famous Signature Soup**

smoked chicken, broccoli and black bean soup 8

### **Caesar Salad**

romaine lettuce with a traditional Caesar dressing 8

### **Baby Green Salad**

shaved fennel, local apple, radish, shallot vinaigrette 8.5

### **Shaved Apple and Brussels Sprout Salad**

Crow's Pass apple, walnut, ricotta salata 9.5

## dinner entrees

please select three

### **Potato Gnocchi**

braised lamb sugo, mint, squash, pecorino 16.5

### **Spaghetti with Clams**

toasted garlic, roasted butternut squash and white wine 16.5

### **Mahi Mahi**

chorizo-clam ragout, butternut-saffron aioli 22

### **Grilled Loch Duarte Salmon**

olive crushed new potatoes, grilled fennel, peperonata vinaigrette 23.5

### **Sesame Crusted Tombo**

baby bok choy, gingered carrots, shiitake mushrooms, miso-soy vinaigrette 23

### **Grilled Roasted Shrimp**

chorizo and piquillo pepper risotto, roasted fennel, lemon and almonds 22

### **Grilled Vegetable Skewer with Tabbouleh Salad**

hearts of romaine, crisp pita strips, yogurt-mint pomegranate sauce 16.5

### **Roasted Organic Chicken Breast**

fingerling potatoes, rapini, salsa verde 20

### **Niman Ranch Pork Chop**

pancetta roasted Brussels sprouts, soft polenta, honey-molasses glazed apples 24

### **Asian Marinated Skirt Steak**

garlic spinach and buttermilk onion rings 25

### **Steak Frites**

hanger steak, red wine onions, blue cheese butter, french fries 25

## desserts

please select one

\$ 8.25

### **Crème Brulee**

strawberries, orange shortbread

### **Pear-Huckleberry Cobbler**

Almond oat streusel, vanilla ice cream

### **Sticky Toffee Pudding Cake**

toffee sauce, dried fruit compote, sweetened mascarpone

### **Warm Chocolate Cake**

butterscotch ice cream, chocolate fudge sauce

### **Coconut Panna Cotta**

tangerine soup, citrus segments, toasted coconut

### **Meyer Lemon Cheesecake**

poppyseed shortbread, caramelized bananas, mascarpone cream