

## CALIFORNIA MODERN \$125 DINNER MENU

### HORS D'OEUVRES

#### Crab Cake

chive, old bay aioli

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#### Mushroom Bruschetta

ricotta, parmesan, basil

### APPETIZERS

*for parties with more than 18 guests, please select one*

#### Butternut Squash Soup

pumpkin seed granola, whipped crème fraiche, pomegranate

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#### Organic Baby Green Salad

farmers' market vegetables, avocado green goddess dressing

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#### Date Salad

arugula, toasted walnuts, goats cheese, pomegranate vinaigrette

### ENTRÉES

*for parties with more than 18 guests, please select three*

#### Jidori Chicken

maitake mushrooms, smoked potato, nasturtium harissa, boudin blanc

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#### Grilled Scottish Salmon

bok choy, lobster mushrooms, Chinese long beans, black bean vinaigrette

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#### Local Yellowtail

braised fennel, leek & artichoke panisse, chanterelle mushrooms, mussels, saffron-mussel foam

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#### Grilled Beef Tenderloin

roasted carrot, potatoes, cremed kale, bone marrow, sour cream and onion

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#### Red Wine Tender Braised Beef

turnip kraut, broccoli, pastrami vinaigrette, puffed beef tendon

\*\*\*\* *Vegetarian entrees available upon request* \*\*\*\*

### DESSERTS

*for parties with more than 18 guests, please select one*

#### Tangerin & Quince Vacherin

creamed cheese mousse, tangerine sherbet, burnt mandarin meringue

\*

#### Warm Chocolate Tart

Chino Farms blackberries and raspberries, creme fraiche ice cream

### BEVERAGES

**2 glasses of house red & white wine, or 2 beers per person**

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**coffee or hot tea with dessert**

(THE \$125 PRICE IS CALCULATED WITH 7.75% SALES TAX,  
A 6% SURCHARGE, AND 16% GRATUITY)

**TOTAL PRICE PER PERSON = \$125**