

CALIFORNIA MODERN \$125 DINNER MENU

APPETIZERS

for parties with more than 18 guests, please select one

Creamy Broccoli and Coconut Soup

stone crab, crispy brassicas, sesame granola

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Organic Baby Green Salad

farmers' market vegetables, shallot vinaigrette

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Date Salad

arugula, toasted walnuts, goats cheese, pomegranate vinaigrette

ENTRÉES

for parties with more than 18 guests, please select three

Grilled Scottish Salmon

sweet potato, beech mushrooms, Chino Farms greens, hominy, lobster sauce

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Local Yellowtail

cauliflower, braised fennel, crispy sunchoke, pistachio vinaigrette

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Pasture Bird Farms Roasted Chicken

Chino Farms carrots, grilled leeks, Brussels sprouts, blue corn gnudi

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Grilled Beef Tenderloin

roasted carrot, fingerling potatoes, sauteed spinach, bordelaise, carrot emulsion

**** *Two Vegetarian entrees will be available upon request* ****

DESSERTS

for parties with more than 18 guests, please select one

Chino Farms Strawberries

angel food cake, dulce de leche ice cream, malted milk anglaise,
Valrhona Strawberry Inspiration Chocolate

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Warm Chocolate Tart

cherry pit ice cream, farmers market cherries, Guayaquil chocolate

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 7% SURCHARGE, AND 18% GRATUITY)

TOTAL ALL-INCLUSIVE PRICE PER PERSON = \$125