

CALIFORNIA MODERN \$125 DINNER MENU

APPETIZERS

for parties with more than 18 guests, please select one

Cauliflower Soup

kumquat-risin chutney, pistachios, toasted oat, crispy leaves, zaa'tar spice

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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

Pasture Bird Farms Roasted Chicken

green garlic-spatzle, glazed turnips, Chino Farms broccoli, preserved kumquat

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Grilled Scottish Salmon

seaweed butter, salsify, grilled lettuces, wild mushrooms, pine nuts, preserved lemon

*

Local Yellowtail

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

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Grilled Beef Tenderloin

roasted carrot, fingerling potatoes, creamed kale, bone marrow

*

Red Wine Tender Braised Beef

smoked celery root, mustard greens, beets, horseradish

**** *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 7% SURCHARGE, AND 16% GRATUITY)

TOTAL ALL-INCLUSIVE PRICE PER PERSON = \$125