

## CALIFORNIA MODERN \$125 DINNER MENU

### APPETIZERS

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

**Chino Farms Corn Soup**

avocado mousse, tomato

\*

**Organic Baby Green Salad**

farmers' market vegetables, shallot vinaigrette

\*

**Date Salad**

arugula, toasted walnuts, goats cheese, pomegranate vinaigrette

### ENTRÉES

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

**Faroe Island Salmon**

carrot soubise, summer pole beans, toasted almonds, caper vinaigrette

\*

**Herb Crusted Local Yellowtail**

summer squash 'capellini', olive marinated cherry tomato,  
squash blossom & saffron pistou, nepitella pesto

\*

**Roasted Jidori Chicken**

potato puree, sauteed mushrooms and artichokes, spring onions, roasted chicken jus

\*

**Grilled Beef Filet**

cheddar creamed corn, grilled asparagus, roasted baby peppers, red wine jus

\*\*\*\* *two Vegetarian entrees will be available upon request* \*\*\*\*

### DESSERTS

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

**Strawberries Buttermilk Semifreddo**

white velvet cake, strawberry shortbread, vanilla bean anglaise, Chino Farms strawberries

\*

**Warm Chocolate Tart**

sea salt cacao nib ice cream, caramel

### BEVERAGES

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

\*

**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**