

CALIFORNIA MODERN \$125 DINNER MENU

APPETIZERS

for parties with more than 18 guests, please select one

Minestrone Soup

Chino Farms vegetables, pesto tortellini

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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

Grilled Scottish Salmon

Chino Farms corn, bacon, shishito pepper, celery, lovage

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Local Yellowtail

Chino Farms summer squash, Romano beans, saffron marinated tomato, black olive, pistou

*

Pasture Bird Farms Roasted Chicken

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

*

Grilled Beef Tenderloin

roasted carrot, fingerling potatoes, sauteed spinach, bordelaise

**** *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