

DINNER



THREE COURSE PLATED (25 GUESTS MINIMUM)

plated dinner includes freshly baked rolls & butter | fresh brewed regular & decaffeinated coffee | organic teas for four courses - add additional soup or salad course (additional cost)

if two entree selections are offered, entree counts must be confirmed to the Hotel five days prior to event

starters (please select one)

wild mushroom soup

lobster bisque

tomato & mozzarella caprese salad: arugula | basil oil | aged balsamic syrup

organic greens: chevre | strawberry confetti | cucumber | strawberry balsamic

red grapefruit & avocado salad: wild arugula | heirloom tomato | almond | citrus dressing

local greens: humbolt fog cheese | pears | candied pecans | white balsamic vinaigrette

little gem lettuce: marinated vegetable medley | shaved asiago cheese | herb vinaigrette

prosciutto di parma: wild arugula | watermelon radish | pear tomato | parmesan | balsamic glaze

entrees (please select one)

all served with vegetables of the season

pan seared chicken breast: porcini-truffle whipped potatoes | port reduction

chicken saltimboca: prosciutto | sage | wild mushroom risotto | tomato-fennel veloute

five spice breast of chicken: cilantro-lime rice | orange-ginger sauce

dijon brushed chicken breast: marscapone whipped potatoes | pinot noir reduction

pan seared salmon: fegola couscous with pesto & zucchini | roasted yellow pepper sauce

chilean sea bass: red beet risotto | yellow tomato coulis

lobster ravioli: cognac saffron veloute | english peas | tomato concasse

roasted salmon: spinach & manchego risotto | piquillo emulsion | mango-papaya salsa

new york strip: asiago polenta | cabernet reduction

braised angus short ribs: porcini-truffle & parmesan polenta | natural jus

filet mignon: au gratin potato | green peppercorn merlot sauce

portabella & quinoa napoleon: zucchini | peppers | eggplant | yellow squash | tomato coulis

risotto primavera with olive oil: petit vegetable medley

mushroom ravioli: vermouth cream sauce | alba mushrooms | chives

dessert (please select one)

chocolate salted caramel: toasted almond | creme anglaise

tropical fruit mousse cake: citrus creme fraiche | chocolate paint | chocolate cigarette

warm rustic berry tart: patisserie cream

cherry & chocolate cake: berry coulis | chocolate sauce

fruit florentine: orange-scented pastry cream

hazelnut crunch: chocolate mousse

All prices are subject to a taxable 22% service charge and 9.50% sales tax (subject to change without notice).

All menu items and prices are subject to change without notice. (5.24.18)