

Passed Appetizers & Plated Courses Menu

Wedges of Grilled Tortillas

creamy brie, cherries, caramelized onions & mango confetti garnish

Fresh Salmon Tartare

in cups of crisp baby red potatoes

Chicken & Waffle Bites

fresh mini waffles, crispy fried chicken, delicious pure maple butter & a dash of hot sauce

FIRST COURSE

Baby Spinach & Local Raspberry

point Reyes farmstead blue cheese, candied pecans & tangerine honey vinaigrette

Hearth Baked Breads

focaccia & provincial dipping oil

SECOND COURSE

Almond Crusted Sea Bass

lemon beurre blanc with heirloom tomato basil slaw

Roasted Heirloom Carrots

brushed with nutmeg & honey glaze

THIRD COURSE

Short Ribs

slow braised

Garlic Mashed Potatoes

olive oil roasted fresh garlic

