



EVENTS MENU - SALADS

truffled burrata and prosciutto

wild arugula, grilled peaches, fig balsamic glaze, pistachio pesto

signature caesar

grilled romaine hearts, aged parmesan, garlic butter brioche croutons

baby gem and grilled veggie

baby greens, asparagus, zucchini, fresh corn, tomatoes,
scallions, cayenne lime vinaigrette

chopped chinois

savoy cabbage, baby spinach, carrots, red onions,
radish, cilantro, sesame ginger vinaigrette

green goddess

farmer's market greens, cucumbers, edamame, celery,
grape tomatoes, chickpeas, chives, parsley, tarragon

strawberry frisée

baby frisée, radicchio, fresh strawberries, gorgonzola,
toasted walnuts, extra virgin olive oil, fresh pear vinaigrette

tuscan kale waldorf

green grapes, celery, blue cheese, candied walnuts,
honeycrisp apples, honey, lemon



EVENTS MENU - ENTREES

rosemary macadamia crusted lamb chops
marinated in fresh herbs and garlic, chimichurri sauce

tunisian grilled garlic chicken
caramelized shallots, kalamata olives, citrus-parsley olive oil

gruyere and sage chicken roulade
sauteed kale, spinach, sun dried tomato pesto

meyer lemon grilled salmon
meyer lemon olive oil, fresh dill, cracked pepper

misoyaki butterfish
white miso, sesame butter, sugarcane, pajori

prime rib
slow roasted in fresh cut herbs and aromatics, pan au jus

filet mignon
braised wild mushrooms, cabernet goat cheese butter

pan seared sea scallops
brown sage butter, chardonnay beurre blanc

heirloom lasagna
vegan, impossible bolognese, zucchini noodles,
cashew truffled ricotta & mozzarella, fresh basil