



## SALADS

~ Buffet or Plated ~

### **Baby Arugula**

*Shaved fennel, sliced almonds, lemon vinaigrette and parmesan*

### **Classic Caesar**

*Romaine lettuce, shaved parmesan cheese, house made croutons with house made Caesar dressing*

### **Baby Lettuces**

*Candied walnuts, apple cider vinaigrette with Point Reyes blue cheese*

### **Roasted Baby Beets**

*Toasted almonds, feta cheese with orange vinaigrette*

### **Baby Spinach Salad**

*Crimini mushroom, roasted Chipolini onion, mustard vinaigrette and goat cheese Chevre*

### **BLT Panzanella Salad**

*Baby arugula, basil, cherry tomatoes, Hobbs apple wood smoked bacon lardons, with preserved lemon vinaigrette*

### **Minted Faro Salad**

*Spiced almonds, roasted grapes, arugula with preserved lemon vinaigrette*

### **Butter Lettuce**

*Apples, gruyere cheese and Dijon vinaigrette*

### **Blue Lake Green Beans**

*Frisee, cashews, pickled onion and goat cheese ranch*



## SOUPS

### **Cream of Broccolini**

*Roasted garlic and parmesan*

### **Roasted Butternut Squash Soup**

*Whipped crème fraiche and brown pine nut butter*

### **Yukon Potato Leek Soup**

*Hobbs bacon, croutons and chives*

### **Smoked Tomato Soup**

*Roasted Piquillo pepper*

### **Wild Mushroom Soup**

*Truffle oil and chives*

### **Manhattan Clam Chowder**

*Garlic bread croutons*

### **Local Clam Chowder**

*Croutons and chives*



## ACCOMPANIMENTS

### **Sautéed Baby Spinach**

*Toasted pine nuts and Meyer lemon*

### **Blue Lake Green Bean Almondine**

### **Roasted Garlic Smashed Yukon Potatoes**

### **Candied Yams**

*Roasted banana*

### **Roasted Butternut Squash**

*Gipson honey, cardamom, cinnamon and sage brown butter*

### **Crispy Fingerling Potatoes**

*Rosemary and garlic*

### **Costeaux Sourdough Bread Stuffing**

### **Butternut Squash Orzo Risotto**

### **Caramelized Brussels Sprouts**

*Apple, Andouille sausage and blue cheese*

### **Baked Macaroni and Cheese**

*Aged cheddar and bacon*

### **Goat Cheese Spaetzle**

*Portobello mushrooms and truffle butter*

### **Potato-Bacon Latkes**

### **Couscous**

*Currants, pine nuts, mint, orange vinaigrette*

### **Wild Mushroom and Three Cheese Potato Gratin**

### **Saffron Risotto**

### **White Root Vegetable Mash**

*Truffle butter*



## ENTRÉES

**Honey Glazed Willie Bird's Turkey**

*White wine gravy*

**Pineapple Glazed Kurobuta Ham**

*Horseradish crème fraîche*

**Tuscan Brined Duroc Pork Loin**

*Jalapeno apple sauce*

**Smoked Tri Tip**

*BBQ flare*

**Oven Roasted Mary's Chicken**

*Meyer lemon and rosemary*

**Slow Braised Pork**

*Salsa Verde*

**Marinated Leg of Lamb**

*Pistachio, lime and mint*

**Pan Roasted Wild Salmon**

*Citrus beurre blanc*

**Smoke Prime Rib**

*Blue cheese butter*

**Poached Northern Halibut**

*Currants, pine nuts, mint with Charmoula Greek yogurt*

**Dungeness Crab Stuffed Petrale Sole**

*Fines herb butter*

**Pan Seared Filet Mignon**

*Wild mushrooms*

**Butter Poached Maine Lobster**

*Béarnaise sauce*



## SWEET ENDINGS

### **Fiorello's Gelato**

*Vanilla bean, chocolate, peanut butter, pistachio*

### **Classic Sugar Pumpkin Pie**

*Whipped cream*

### **Pecan Caramel Pie**

*Whipped cream*

### **Warm Apple Spice Cake**

*Caramelized apples and cinnamon crème anglaise*

### **Meyer Lemon Cheesecake**

*Lemon curd and graham cracker crust*

### **Spiced Pumpkin Cheesecake**

*Walnut crust*

### **Warm Chocolate Cake**

*Coffee caramel and buttered almonds*

### **Olive Oil Pound Cake**

*Fresh fruit and whipped crème fraîche*