



Warm Welcome

Planter's Harvest Raw Crudite
Select Seasonal Baby Vegetables, Rye Bread Soil, Herb Buttermilk Dip, Guacamole, Fire Roasted Pepper Salsa

California Creamery Cheese Board

Select Local California Creamery Cheeses, Dried Fruit, Nuts, Sliced Baguettes, Rosemary Crackers

Canapés

One Piece Per Person of the Following:
Foie Gras Crème Brûlée
Marinated Artichoke Bruschetta
Korean Beef Skewers, Kalbi Glaze
Coconut Shrimp, Lime Yogurt

Salads

Select One:
Smoked Salmon, Asparagus, Watercress, Egg, Capers, Champagne Vinaigrette
Classic Iceberg Wedge, Truffle, Truffle-Blue Cheese Dressing
Petite Port Poached Pear, Belgian Endive, Crumbled Blue Cheese, Walnuts

Entrées

Herb Crusted Chicken Breast and Rosemary-Prawn Skewer, Crushed Red Potatoes, Lemon Jus
Striped Bass, Carrot-Cumin Purée, Fire Roasted Tomato Relish
Grilled 3oz Filet Mignon, Roast Diver Scallop, Corn and Scallion Whipped Potatoes, Red Wine Jus
All Served with Seasonal Vegetables
