Fall & Winter Menu 2019-20

Buffet Dinner
Includes assorted petite desserts and house made crostini.
Also includes iced tea, lemonade and iced water.
Vegan entrée item can be selected to be available upon request.
($34 per person for one entrée)
($45 per person for two entrées)

Includes One Green Salad

House
local organic greens, radish, fennel, carrot, heirloom tomato, organic cucumber
the club balsamic vinaigrette (gf, vn)

Select One Signature Salad

Caesar
little gem, pork belly, brioche crouton, ricotta salata, roasted garlic dressing

Satsuma Orange
endive, local organic greens, fresh mint, medjool date, slivered almond
toasted orange vinaigrette (gf, vn, nuts)

Sweet Potato Pomegranate
butter lettuce, kale, roasted red onion, chili flake, poppy seed dressing (gf, vn)

Mizuna Cabbage
edamame, jicama, bean sprout, red jalapeño, lotus root chip, organic cilantro, chive
apricot ginger vinaigrette (vn)

Wild Baby Arugula
local organic greens, toasted almond, red apple, goat cheese, farro
fig balsamic dressing (v, nuts)

Select One or Two Entrées

Wild Mushroom Risotto
blistered tomato, grana padano, garlic chip (gf, v)

gf = made without gluten   v = vegetarian   vn = vegan   nuts = contains nuts
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Aloo Gobi
roasted cauliflower, organic onion, red lentil dahl, cilantro cashew chutney, garlic naan {vn, nuts}

Crispy Skin Salmon
roasted brussels & turnip, citrus gremolata, herb lentil, celery root purée, {gf}

Pan Seared Black Cod
roasted root vegetable, lardon, lemon beurre blanc {gf}

Brown Butter Chicken
charred local broccolini, soft herb polenta, sage {gf}

Beef Bourguignon
buttermilk whipped potato, baby organic vegetable, tomato demi

Select One Plated Dessert
In place of assorted petite desserts.
{add $5 per person}

Chocolate Torte
raspberry, whipped cream {gf, v}

Maple Crème Brûlée
local berries {gf, v}

Pumpkin Custard Bread Pudding
vanilla bean crème anglaise, candied walnut {v, nuts}

Cranberry Cake
toasted meringue, almond, lemon gelato {gf, v, nuts}

Aquafaba Chocolate Mousse
brûléed banana, vanilla wafer {vn}

Organic Fair Trade Coffee & Tea
{add $3.50 per person}

Bar Service
{add $3.75 per person; client must provide beer & wine only}

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Hors d’oeuvres
(add $10 per person, select three)

Eggplant Satay
coconut tahini marinade, cilantro, toasted sesame (gf, vn nuts)

Crispy Red Lentil Falafel
avocado almond cilantro sauce, pickled carrot (vn, nuts)

Antipasto Skewer
marinated artichoke, sundried tomato, olive, fresh mozzarella, basil (gf, v)

Grilled Asparagus Tart
goat cheese, smoked tomato marmalade (v)

Ahi Poke
citrus marinated ahi, avocado, sesame, wonton

Chicken Yakitori
house teriyaki, scallion, ichimi (gf)

Pork Belly
medjool date, manchego, balsamic reduction (gf)

Deviled Quail Egg
crisp prosciutto, chive (gf)

Steak Bite
marbled baby potato, horseradish crema, chervil (gf)

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