Fall & Winter Menu 2018-19

Buffet Dinner Menu
Includes iced tea, lemonade and iced water.
Also includes assorted petite desserts and house made crostini.
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 Salad

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

Select One Signature Salad

Caesar Salad
little gem lettuce, local anacapa cheese, garlic crouton
house made caesar dressing

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

Sweet Potato Kale Salad
butter lettuce, roasted red onion, pomegranate, poppy seed dressing (vn, gf)

Asian Napa Cabbage Salad
edamame, jicama, lotus root chip, apricot ginger vinaigrette (vn)

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

Select One or Two Entrées

Pan Seared Herb Polenta
white bean ragout, charred leek sauce (vn)

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.
Wild Mushroom Risotto
blistered tomato, local anacapa cheese, garlic chip [v, gf]

Crispy Skin Salmon
celery root purée, citrus gremolata [gf]

Pan Seared Local Black Cod
herb beurre blanc [gf]

Pan Roasted Chicken Breast
sage & rosemary brine, lemon brown butter sauce, crispy sage [gf]

Pork Tenderloin
butternut squash purée, roasted marble potato, apple butter [gf]

Beef Bourguignon
tomato demi

Select Two Sides

Roasted Local Baby Carrot
lime mint vinaigrette [vn, gf]

Roasted Curried Cauliflower
pickled golden raisin, breakfast radish [vn, gf]

Grilled Asparagus
sauce béarnaise [v, gf]

Vegetable Biryani
cauliflower, cashew, raisin, lime, cilantro [vn, gf, nuts]

Harvest Wild Rice
roasted squash, local apple, organic baby kale, pearl onion [vn, gf]

Crushed New Potatoes
anchovy, caper, garlic, herb, extra virgin olive oil [v, gf]

Buttermilk Whipped Potatoes
fresh chive [v, gf]

Creamy Herb Lentils
sour cream [gf]

Sweet Potato Hash
pearl onion, calabrian chile [vn, gf]

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

Chocolate Torte
raspberry, whipped cream (v, gf)

Maple Crème Brûlée
local berries (v, gf)

Local Apple Bread Pudding
hazelnut gelato (v, nuts)

Tangerine Cake
toasted meringue, lime gelato (v, gf, nuts)

Aquafaba Chocolate Mousse
pomegranate, 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)

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

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

Prosciutto & Fig Flatbread
housemade ricotta, micro arugula

Spring Rolls
kabocha squash, bell pepper, carrot, mint, cilantro, spicy peanut sauce (vn, gf)

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

Ahi Poke
citrus marinated ahi, avocado, sesame, wonton

Shrimp Beignet
calabrian chile aioli

Slow Cooked Pork Belly
black pepper gastrique (gf)

Deviled Quail Egg
crisp prosciutto, chive (gf)

Meat & Potatoes
slow cooked beef, house made potato chip, horseradish crema, arugula

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