



The Art of fine food

Summer Banquet Choices 2011

**First Course: Roma Tomato Caprese,
Baby Greens, Caesar or Soup**

**Choose 1 of the 4
Soup or Salad Choices**

Entree Selections:

Portobello Wellington

With Toasted Pecan Goat Cheese Mousse,
Braised Greens and Zinfandel Reduction

Artichoke Ravioli

Filled with Mushroom Duxelles, Mascarpone Cheese
and Artichoke Hearts. Served over Beurre Blanc with
grilled Artichoke hearts and Wild Mushrooms.

Blackened Catfish

On a Chipotle Potato Cake in a pool of Anaheim Chile Purée
with Roasted White Corn Salsa and Creole Remoulade

Tri-Pepper Seared Salmon

Ribbon Cut Vegetables and Forbidden Rice
with Sweet Shoyu and Shiso

Baked Alaskan Cod

With warm Niçoise Salad of Roasted Red Potatoes,
Green Beans, Confit Tomato, and Olive Medley
tossed in Herb Vinaigrette

Porcini Crusted Chicken

Pan Seared and served over Artichoke Ravioli
with Wild Mushrooms and Beurre Blanc

Pan Seared Halibut

Over house made Gnocchi with Braised Spinach,
Confit Tomatoes and shaved Grana Padano Cheese

Smoked Chicken Gnocchi

With Wild Mushrooms and Grilled Red Onions
tossed in Madeira Wine, Cream and Asiago Cheese

Duck Confit

Two Duck Legs with Braised Spinach, Yukon Potato Gratin,
Caramelized Cipollini Onions and Port Balsamic Gastrique

Grilled White Marble Farms Pork Chop

Warm Apple Sauce, Roasted Red Potatoes, Green Beans,
Grilled Pears and Grilled Red Onions

Prime Rib (Available Thu-Sat Evenings)

With Horseradish Sour Cream, Au Jus,
Mashed Yukon Potatoes and Sautéed Vegetables

Ribeye Steak

Mashed Yukon Potatoes and Sautéed Vegetables
with Cipollini Onion, Wild Mushroom and Gorgonzola Ragout

Cast Iron Seared Filet Mignon

Laced with Black Truffle Pinot Demiglace, Mashed
Yukon Potatoes and Baby Vegetables

Choose 4 of the 13 Entree Choices

Dessert Choices:

Sorbet Trio
Key Lime Cheesecake
Meyer Lemon Bars with fresh Berries
Currant Amaretto Bread Pudding
Dark Chocolate Terrine

Choose 2 of the 4 Desserts