



Large Party Dinner Menu #1

~Individual's Selection of One Item From Each Course~

First Course

Caesar Salad

Chopped Romaine, Parmesan,
Traditional Dressing, Croutons

Artisan Mixed Greens

Candied Pecans, Goat Cheese,
Shaved Fennel, Champagne Vinaigrette

Second Course

Chicken Breast

Herb-Roasted Baby Potatoes,
Farmer's Market Seasonal Vegetables,
Chicken Jus

Wild Isle Skin-On Salmon

Herb-Roasted Baby Potatoes,
Farmer's Market Seasonal Vegetables,
Citrus Glaze

Flat Iron of Beef

Herb-Roasted Baby Potatoes,
Farmer's Market Seasonal Vegetables,
Red Wine Demi Glaze

Third Course

Chefs Choice of Dessert

\$54 per person

Does not include tax or gratuity



Large Party Dinner Menu #2

~Individual's Selection of One Item From Each Course~



First Course

Shared Chefs Selection of Artisan Cheese

Seasonal Fruit Compote, Honeycomb, Grilled Bread

Second Course

Caesar Salad

Chopped Romaine, Parmesan,
Traditional Dressing, Croutons

Artisan Mixed Greens

Candied Pecans, Goat Cheese, Shaved Fennel,
Champagne Vinaigrette

Burrata Mozzarella

Heirloom Tomato, Balsamic, Basil

Third Course

Chicken Breast

Herb-Roasted Baby Potatoes,
Farmer's Market Seasonal Vegetables, Chicken Jus

Wild Isle Skin-On Salmon

Herb-Roasted Baby Potatoes,
Farmer's Market Seasonal Vegetables, Citrus Glaze

Grilled 10 oz New York Strip

Herb-Roasted Baby Potatoes,
Farmer's Market Seasonal Vegetables,
Red Wine Demi Glaze

Fourth Course

Chef's Choice of Dessert

\$64 per person

Does not include tax or gratuity

Large Party Menu Enhancements

Jumbo Lump Crab Cake

Spicy Remilade, Pineapple Pico de Gallo

+8 per person

San Diego Clam Chowder

Cilantro, Jalapeño, Bacon

+6 per person

Shared Chefs Selection of Artisan Cheese

Seasonal Fruit Compote, Honeycomb, Grilled Bread

+10 per person

