

Special Event Price List

*Four course menu** \$70.00

Appetizer

Salad

Choice of three entrees

Dessert

A printed menu at each place setting

* 7.75 % California sales tax and 20% gratuity will be added to bill.

*Premium Four course menu** \$80.00

Appetizer

Salad

Choice of three entrees

Dessert

A printed menu at each place setting

* 7.75 % California sales tax and 20% gratuity will be added to bill.

Four course menu \$115.00

Appetizer

Salad

Choice of three entrees

Dessert

Chef's choice of fine California wines with dinner

A printed menu at each place setting

Including 7.75% California sales tax

Including 20% gratuity

Premium Four course menu \$125.00

Appetizer

Salad

Choice of three entrees

Dessert

Chef's choice of fine California wines with dinner

A printed menu at each place setting

Including 7.75% California sales tax

Including 20% gratuity

Please Note:

Cocktails and after-dinner liqueurs are charged on a consumption basis.

A deposit will be required to secure the reservation.

Deposits are refundable with a minimum notice of seven days prior to the date of the reservation.

Payment is due and payable upon conclusion of the evening.

Prices subject to change.

Special Event Price List

Four course menu with Hors d'oeuvres \$135.00

Appetizer

Salad

Choice of three entrees

Dessert

Chef's choice of fine California wines with dinner

A printed menu at each place setting

Including 7.75% California sales tax

Including 20% gratuity

Six Course Chef's Tasting Menu \$150.00

Hors d'oeuvres

Champagne toast

Six course Chef's tasting menu

Chef's selection of fine California wines with dinner

A printed menu at each place setting

Including 7.75% California sales tax

Including 20% gratuity

Please Note:

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~Appetizers~

Cannelloni della Casa

Homemade tubes of pasta filled with a mixture of imported cheeses, spinach and sausage
in an tomato tinted cream sauce

Charred Chilies With Four Cheeses

Roasted and skinned Anaheim chili peppers filled with four imported cheeses with a fresh tomato salsa

Grilled Shrimp (Premium)

Grilled jumbo shrimp with Champagne and fresh herbs

Dungeness Crab Cakes

Sweet, fresh Northern crab encased in an herb crust sautéed with roasted red pepper Hollandaise

Tower of Fresh Crab (Premium)

Fresh Dungeness crab meat layered between diced avocado, sweet tomato and toasted brioche

Spicy Corn Chowder

Topped with fiery salsa, crackled bacon and chives

Silky Chicken & Wild Mushroom Soup

Made with organic free-range chicken

Scallop & Mushroom Bisque

With white wine and cream

Maine Lobster Bisque

Made from fresh, tender, sweet Maine lobster garnished with shrimp and sherry

Appetizer Sampler (Premium)

Grilled jumbo shrimp, charred chile with four cheeses, and Cannelloni della Casa

~ Salads ~

Casa Salad

Butter soft red & green leaf lettuces with an imported Gorgonzola vinaigrette and toasted walnuts

Mélange of Field Greens

Mixed field greens with raspberry vinaigrette and Sonoma goat cheese croutons

Salad of Two Hearts

Hearts of palm and artichoke heart with organic field greens and roasted red pepper vinaigrette

Warm Potato & Herbs

Shredded and crisply sautéed potatoes layered onto a bed of mixed greens and fresh herbs

Pear and Goat Cheese Salad

Organic field greens, slivered Oregon pears, goat cheese, candied pecans with a light balsamic vinaigrette

Caesar Salad

Romaine lettuce with our homemade traditional Caesar dressing and fresh shaved Parmesan cheese

Grilled Portabella Mushroom Salad

Marinated, grilled and sliced Portabella mushroom over organic field greens with baby tomatoes dressed in an aged balsamic vinaigrette

~ Entrees ~

Prime New York Steak (Premium)

Grilled Prime beef, presented with a fresh Tarragon hollandaise

Tenderloin of Beef

Roast tenderloin of prime beef drizzled with cabernet demi glace topped with crisply fried onions

Rack of Lamb (Premium)

Rack of Colorado lamb, in a Dijon herb crust, roasted and presented on a fresh Rosemary scented demi glace

Loin of Pork

Roasted with fresh plums and dates

Chicken Champignon

Pan roasted organic boneless chicken breast, sliced with a truffled mushroom essence

Grilled Salmon

Organic Scottish salmon with fresh Tarragon Hollandaise

Nantucket Scallops (Premium)

Quickly sautéed with champagne and lemon (Upon availability)

Seared Ahi (Premium)

Soy ginger glaze and wasabi with Jasmine rice

Baked Swordfish New Orleans

Fresh filet of local swordfish napped with Creole honey-mustard and toasted pecans

Grilled Swordfish

Black beans and aged sherry wine vinegar with a fresh tomato and lime salsa

Presidential Whitefish

Lake Superior whitefish on a bed of mashed potatoes and sautéed spinach with a Pommery hollandaise

Grilled John Dory

With a pineapple hollandaise and toasted Macadamia nuts (Upon availability)

~ *Dessert* ~

Decadent Date

A steamed pudding made from Chef Jorge's locally grown Medjool dates warmed with a whiskey-laced butterscotch sauce, with vanilla ice cream

Caramelized Apple Tart

Tart sliced apples on a crisp pastry crust in a pool of caramel sauce

Trilogy of Mousse

Imported milk, dark and white chocolate in a pool of raspberries

Raspberry Crème Brulee

Fresh raspberries studded in a rich custard with a caramelized sugar crust

Mocha Crème Brulee

Rich cappuccino custard crowned with a layer of Belgian bittersweet chocolate

Fresh Lemon Tart

With raspberry Coulis and fresh cream

Pear Almond Tart

Fresh Bartlett pears baked in a sweet pastry shell with marzipan filling

Tiramisu "Lift Me Up"

Traditional northern Italian dessert of homemade lady fingers, rum soaked espresso and layered with mascarpone and shaved chocolate

Warm Gingerbread

With spiced pears and cream Chantilly

Tropical Fruit & Ice Cream

Warmed with Grand Marnier and served with vanilla ice cream in a hand-made tulip shell made with pecans and almonds

Dessert Extravaganza (Premium)

Sampling of Chef's selected desserts