



Menu 1

First Course

(Pre-Select 1)

Organic Field Greens *House Made Field Greens, Haricot Vert, Walnut Vinaigrette*



Heirloom Beet Stack *Shaved Bermuda Triangle Goat Cheese, Meyer Lemon Vinaigrette, Baby Arugula*



Roasted Butter Squash Chestnut Bisque *White Truffle Chantilly Cream*



Small Artisanal Cheese Plate *Nightly Selection of Cheese and Accompaniments (Small Plates Menu)*

Entrée Selection

(Pre-Select 3)

Filet Mignon *Roasted Garlic Potato Purée, Baby Carrot, Port-Porcini Jus*



Boneless Short Rib *Horseradish Potato Puree, Asparagus, Cipollini Jam, Jus*



Poulet au Vinaigre *Roasted Jidori Chicken Breast, Polenta, Sautéed Spinach, Tomato Tarragon Vinaigrette*



Organic Irish Salmon *English Pea, Sweet Potato and Pancetta Ragout, Thyme Cream Jus*



Potato Gnocchi *Asparagus and Wild Mushroom Ragout, Sage Buerre Noisette, Saved Pecorino, White Truffle Oil*

-Vegetarian-

Dessert

(Pre-Select 1)

Tahitian Vanilla Bean Crème Brulee



Blueberry, Lemon & White Chocolate Bread Pudding *Blueberry Coulis*



Nightly Selection of Sorbet

\$45.00 per person + 21% Service Charge + 8.75% Sales Tax



Menu 2

First Course

(Pre-Select 1)

Organic Field Greens *House Made Field Greens, Haricot Vert, Walnut Vinaigrette*



Heirloom Beet Stack *Shaved Bermuda Triangle Goat Cheese, Meyer Lemon Vinaigrette, Baby Arugula*
(Small Plates Menu)



Small Artisanal Cheese Plate *Nightly Selection of Cheese and Accompaniments*
(Small Plates Menu)

Second Course

(Pre-Select 1)

Roasted Butter Squash Chestnut Bisque *White Truffle Chantilly Cream*



Organic Field Greens *House Made Field Greens, Haricot Vert, Walnut Vinaigrette*

Entrée Selection

(Pre-Select 3)

Filet Mignon *Roasted Garlic Potato Purée, Baby Carrot, Port-Porcini Jus*



Boneless Short Rib *Horseradish Potato Puree, Asparagus, Cipollini Jam, Jus*



Poulet au Vinaigre *Roasted Jidori Chicken Breast, Polenta, Sautéed Spinach, Tomato Tarragon Vinaigrette*



Pan Roasted Diver Scallop *Parsnip puree, Corn and Truffle Nage*



Organic Irish Salmon *English Pea, Sweet Potato and Pancetta Ragout, Thyme Cream Jus*

(Menu 2- Continued)

Dessert Selection

(Pre-Select 2)

Tahitian Vanilla Bean Crème Brulee



Warm Callebaut Chocolate Soufflé *Cointreau Cream*



Blueberry, Lemon & White Chocolate Bread Pudding *Blueberry Coulis*



Nightly Selection of Sorbet

\$55.00 per person + 21% Service Charge + 8.75% Sales Tax



Menu 3

First Course

(Pre-Select 1)

Cognac Shrimp Flambé *Dijon Mustard Sauce, Tomato Fondue*



Free Range Escargots *Black Forest Ham, Confit Garlic, Herb Croutons*

Second Course

(Pre-Select 1)

Roasted Butter Squash Chestnut Bisque *White Truffle Chantilly Cream*



Organic Field Greens *House Made Field Greens, Haricot Vert, Walnut Vinaigrette*

Entrée Selection

(Pre-Select 3)

Filet Mignon *Roasted Garlic Potato Purée, Baby Carrot, Port-Porcini Jus*



Poulet au Vinaigre *Roasted Jidori Chicken Breast, Polenta, Sautéed Spinach,
Tomato Tarragon Vinaigrette*



Pan Roasted Diver Scallop *Parsnip puree, Corn and Truffle Nage*



Organic Irish Salmon *English Pea, Sweet Potato and Pancetta Ragout, Thyme Cream
Jus*



Seafood Trio *Grilled Shrimp, Diver Scallop, Irish Salmon, Pappardelle Pasta,
Julienned Summer Vegetables, Meyer Lemon Buerre Blanc*



Grilled California Rack of Lamb *Sweet Potato Pave, Wild Rocket Arugula,
Garlic Confit*



Seared Duck Breast *Potato Lyonnaise, Brussel Sprout Petals, Foie Gras-Cognac Jus*

(Menu 3- Continued)

Dessert Selection

(Pre-Select 2)

Tahitian Vanilla Bean Crème Brulee



Warm Callebaut Chocolate Soufflé *Cointreau Cream*



Tahitian Vanilla Soufflé *Raspberry Coulis, Creme Anglaise*

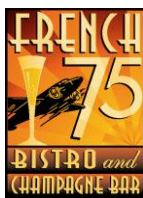


Harlequin Soufflé *Callebaut Chocolate and Tahitian Vanilla*



Nightly Selection of Sorbet

\$65.00 per person + 21% Service Charge + 8.75% Sales Tax



Menu 4

First Course

(Pre-Select 1)

Cognac Shrimp Flambé *Dijon Mustard Sauce, Tomato Fondue*



Moules Frites *Classic with White Wine, Garlic Butter (Small Plates Menu)*



Grilled Quail *Sautéed Spinach, Polenta Cake, Banyuls Gastrique (Small Plates Menu)*



Small Artisanal Cheese Plate *Nightly Selection of Cheese and Accompaniments (Small Plates Menu)*

Second Course Selection

(Pre-Select 2)

Heirloom Beet Salad

Shaved Bermuda Triangle Goat Cheese, Meyer Lemon Vinaigrette, Baby Arugula



Roasted Butter Squash Chestnut Bisque *White Truffle Chantilly Cream*



Organic Field Greens *House Made Field Greens, Haricot Vert, Walnut Vinaigrette*

Intermezzo - Seasonal Sorbet

Entrée Selection

(Pre-Select 4)

Filet Mignon Au Roquefort *Roasted Garlic Potato Purée, Baby Carrots, Roquefort Cabernet Reduction*



Poulet au Vinaigre *Roasted Jidori Chicken Breast, Polenta, Sautéed Spinach, Tomato Tarragon Vinaigrette*



Pan Roasted Diver Scallop *Parsnip puree, Corn and Truffle Nage*



Organic Irish Salmon *English Pea, Sweet Potato and Pancetta Ragout, Thyme Cream Jus*

Seafood Trio *Grilled Shrimp, Diver Scallop, Irish Salmon, Pappardelle Pasta, Julienned Summer Vegetables, Meyer Lemon Buerre Blanc*



(Menu 4- Continued)



Grilled California Rack of Lamb *Sweet Potato Pave, Wild Rocket Arugula,
Garlic Confit*



Seared Duck Breast *Potato Lyonnaise, Brussel Sprout Petals, Foie Gras-Cognac Jus*



Potato Gnocchi *Asparagus and Wild Mushroom Ragout, Sage Buerre Noisette, Shaved
Pecorino, White Truffle Oil*

-Vegetarian-

Dessert Selection

(Pre-Select 2)

Tahitian Vanilla Bean Crème Brulee



Warm Callebaut Chocolate Soufflé *Cointreau Cream*



Tahitian Vanilla Soufflé *Raspberry Coulis, Creme Anglaise*



Harlequin Soufflé *Callebaut Chocolate and Tahitian Vanilla*



Nightly Selection of Sorbet

\$75.00 per person + 21% Service Charge + 8.75% Sales Tax

*Please ask the Event Coordinator if you would like to request any changes to the menu
items. May result in additional charge.*

- Vegetarian and Dietary Restrictions Always Available Upon Request -

For Banquet or Private Party

Reservations

949.494.8444



Rochelle Lind

Event Coordinator

949.500.8258

****All Banquets Include Linens, Personalized Menus, Experienced Banquet Staff &
Event Customization by our Private Events Specialist****