



**Approved Caterer Menus**

# **Chef David Page**

## **Dinner Menus**

**Please note that the following menus are suggestions and are not fixed. Feel free to ask the J. Lohr Event Coordinator for quotes on any changes or substitutions.**



## CHEF DAVID PAGE DINNER MENU

### *Menu#1*

#### First Course:

##### *Spring Vegetable Carpaccio*

*Artichokes, Beets, Fennel, Watermelon Radish,  
Goat Cheese Chive Vinaigrette*

**J. Lohr Carol's Vineyard Sauvignon Blanc**

#### Entrée

##### *Olive Oil Roast Salmon*

*Lemon Saffron Risotto,  
Asparagus, Lobster Basil Brodetto*

**J. Lohr Arroyo Vista Chardonnay**

#### Dessert:

##### *Hazelnut Panna Cotta*

*Orange Glazed Apricots, Chocolate Biscotti*

**J. Lohr Late Harvest White Riesling**

*Includes a variety of breads, and coffee service.*

*Indicated wine pairings may change depending on availability and seasonal menu adjustments.*

**\$69.00 per person**

up to 30 people (minimum catering requirements apply.)

**Price for 30 or more people: \$58.00 per person**

*(Prices include tax & gratuity. Minimum catering requirement: \$1740.00)*



## CHEF DAVID PAGE DINNER MENU

### *Menu#2*

#### First Course:

*Shellfish Ravioli with Brazilian Moqueca*  
Red Pepper, Corn, Orange, Coconut and Saffron  
J. Lohr Estates Riverstone Chardonnay

#### Entrée

*Range Chicken, Boned & Stuffed with Porcini Mushrooms*  
Sage, Local Peas & Fava Beans,  
Straw Potato Cake, Natural Jus  
J. Lohr Fog's Reach Pinot Noir

#### Dessert:

*Taste of Lemon*  
~Meyer Lemon Meringue Tartlets  
~White Chocolate Lemon Éclairs with Fresh Strawberries  
~Lemon Mint Sorbet, Almond Crunch Cookie  
J. Lohr Late Harvest White Riesling

*Includes a variety of breads, and coffee service.*

*Indicated wine pairings may change depending on availability and seasonal menu adjustments.*

**\$80.00 per person**

up to 30 people (minimum catering requirements apply.)

**Price for 30 or more people: \$69.00 per person**

(Prices include tax & gratuity. Minimum catering requirement: \$1740.00)

**CHEF DAVID PAGE DINNER MENU**

*Menu#3*

First Course:

**Seared Scallops, Warm Potato, Sweet Pepper**

*Chorizo Salad, Garlic Charmoula*

**J. Lohr Estates Bay Mist White Riesling**

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Second Course:

**Local Spring Onion & Pea Ravioli**

*Fresh Ricotta, Lemon, Truffle Brown Butter*

**J. Lohr Arroyo Vista Chardonnay**

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Entrée

**Balsamic Braised Niman Ranch Short Ribs,  
and Seared Tenderloin of Beef**

*Roast Fennel, Figs & Picholine Olives, Tuscan Kale & Gorgonzola Polenta*

**J. Lohr Estates South Ridge Syrah**

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**Imported Cheese & Fresh Fruit**

§

Dessert:

**Chocolate Mascarpone Semifreddo**

*Raspberries & Candied Orange,*

*Pistachio Custard Sauce*

**J. Lohr Estates Wildflower Valdiguié**

*Includes a variety of breads, and coffee service.*

*Indicated wine pairings may change depending on availability and seasonal menu adjustments.*

**\$91.00 per person**

up to 30 people (minimum catering requirements apply.)

**Price for 30 or more people: \$80.00 per person**

*(Prices include tax & gratuity. Minimum catering requirement: \$1740.00)*



**CHEF DAVID PAGE DINNER MENU**

*Menu#4*

**Maine Lobster Panna Cotta**

*with Smoked Salmon Tartar and Pickled Watermelon Radish*

**J. Lohr Carol's Vineyard Sauvignon Blanc**

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**Warm Potato & Wild Mushroom Crisps**

*Goat Cheese Fondue, Truffle Celery Pesto, Micro Arugula*

**J. Lohr October Night Chardonnay**

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**Smoked Duck Agnolotti**

*Sweet Corn, Roast Poblano, Crispy Duck Cracklings*

**J. Lohr Fog's Reach Pinot Noir**

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**Walnut Crusted Loin and Thyme Braised  
Shoulder of Niman Ranch Spring Lamb**

*with Lavender Honey, Chickpea Panella, Local Spring Vegetables*

**J. Lohr Hilltop Cabernet Sauvignon**

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**Imported & Domestic Cheese & Fresh Fruit**

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Dessert:

**Summer Fruit Napoleon**

*Whipped Mascarpone Lemon Verbena, Warm Berry Puree*

**J. Lohr Late Harvest White Riesling**

*Includes a variety of breads, and coffee service.*

*Indicated wine pairings may change depending on availability and seasonal menu adjustments.*

**\$119.00 per person**

up to 30 people (minimum catering requirements apply.)

**Price for 30 or more people: \$108.00 per person**

*(Prices include tax & gratuity. Minimum catering requirement: \$1740.00)*

**CHEF DAVID PAGE VEGETARIAN ENTRÉES**

(Menu quotes including vegetarian options provided upon request)

Grilled Eggplant and Leek Cannelloni, Roasted Garlic Cream,  
Red Pepper Puree

Penne Pasta with Summer Squash, Heirloom Tomatoes, Ricotta  
and Herbs

Goat Cheese Ravioli with Sun Gold Tomato Butter  
and Fresh Basil

Ragout of Wild Mushrooms on Sweet Corn Pancake  
With Fresh Herb Salad

Spinach and Green Garlic Soufflé with Parmesan Cream

Popovers Filled with Wild Mushrooms  
Perfumed with Garlic and Thyme

Pasta Fagioli with Cannellini Beans, Radicchio  
and Rosemary

Wild Mushroom Bread Pudding Served with Garden Salad

Roasted Root Vegetables with Spiced Lentils  
and Red Wine Sauce

**Galette of Portobello Mushrooms, Spinach,  
Eggplant, Zucchini and Crisp Polenta,  
Tomato Red Pepper Sauce**

**CHEF DAVID PAGE APPETIZERS**

**Mini Eggplant Parmesans (\$3.50/person)**  
with Sweet 100 Tomatoes & Basil Chiffonade

**Fig & Green Olive Tapenade on Crostini (\$3.50/person)**  
with Orange-Infused Goat Cheese

**Spiced Duck Wontons with Ginger Plum Dip (\$4.00/person)**

**Moroccan Lamb Meatballs with Tzatziki (\$4.00/person)**  
served in a Walk-Away Spoon

**Dungeness Crab Toasts with Lemon & Parmesan (\$4.50/person)**

**Bite-Sized Shrimp Clubs (\$4.50/person)**  
with Pancetta, Arugula & Lemon Aioli

**Kobe Beef Tartar on a Crispy Potato Pancake (\$5.50/person)**  
with Horseradish Crème Fraîche

**Maine Lobster & Corn Tartlets (\$5.50/person)**  
with Corn Poblano Salsa

**Foie Gras Mousse on Brioche Rounds (\$6.75/person)**  
with Honey-Glazed Apricots & Roasted Hazelnuts