

MENU ONE

(Groups of 50 or more, Choose one entrée.)

Appetizers to Share

(choose two)

Stuffed Cremini Mushrooms

*Dungeness Crab Cakes with Remoulade Sauce

Smoked Salmon Crostini

*Wood Oven Roasted Pancetta Wrapped Scallops

*Chilled Prawns with Cocktail Sauce

Second Course

(choose one)

Waterfront Clam Chowder with Fresh Steamed Littlenecks & Applewood Smoked Bacon

Hearts of Romaine with Caesar Dressing & Parmesan Cheese

Star Route Farms Tossed Baby Lettuces with House Vinaigrette & Goat Cheese Crostini

Main Course

(choose two)

**Double R Ranch Mesquite Grilled Fillet of Beef with Potato Gratin & Wild Mushrooms

Pan Roasted Salmon with Mashed Potatoes & Oven Roasted Tomatoes

Oven Roasted Sea Bass with Crushed Fingerling Potatoes, Blue Lake Green Beans, & Meyer Lemon Aioli

Short Ribs of Beef with Mashed Potatoes, Blue Lake Green Beans & Carrots

Stuffed Chicken Ballantine, Polenta, Sautéed Spinach & Natural Jus

Penne Pasta with Tomato Confit, Wild Mushrooms, Kale & Parmesan

Desserts

(choose one)

Warm Apple Crisp with Vanilla Ice Cream

Chocolate & Walnut Brownies with Vanilla Bean Ice Cream

Chocolate Fondant with Raspberry Coulis

Almond Cake with Crème Chantilly & Strawberries

Vanilla Bean Crème Brulee

Sorbet of the Day

Four Course Dinner \$76.00 per person

Plus 20% service charge, 5% San Francisco administrative surcharge, and 8.5% sales tax

Add \$10.00 per person for each additional choice per category

*Scallops, prawns, & Crab Cakes add an additional \$3.50 per person

**Filet of Beef Market Price