

(L)

larkspur
events · dining

“Tomorrow’s” Menu

COCKTAIL RECEPTION \$20/per person

passed hors d’oeuvres— a choice of (4) \$20/per person

MUSHROOM ROYALE *pizza, rocket, melting leeks, truffle citronette (nf)*

TUNA TATAKI TACO, *crispy wonton, avocado, wasabi, furikake (nf, df)*

MAINE LOBSTER, *brioche, old “bay-o-naise”, chive (nf)*

CHIMICHURRI BEEF, *tempura avocado, polenta crouton, cherry tomato (nf)*

VEAL MEATBALLS, *creamed spinach, bordelaise glaze, lemon butter (nf)*

PLATED DINNER \$84/per person

starters—a choice of (2)

PALISADE TOMATO SOUP, *grilled tillamook soldiers (nf)*

(L) FIVE ONION SOUP, *grated gruyere, sour dough crostini (nf)*

(L) CAESAR SALAD, *crispy potato croutons, shaved red label reggiano (nf)*

THE “WEDGE”, *marinated tomatoes, crispy prosciutto di parma, buttermilk ranch(nf, gf)*

entrees—a choice of (2) along with silent vegetarian option

GREEN CIRCLE CHICKEN

broccolini, roasted fingerlings, sage crostini, cranberry jus (nf, gf)

BLOOD ORANGE CRUSTED SALMON

all the citrus things, rocket, broccoli florets (nf, gf)

CREEKSTONE FARMS NEW YORK STRIP

potatoes pave, roasted mushrooms, horseradish, bone broth (nf, gf)

desserts—a choice of (1)

HOUSE MADE ICE CREAM

(L) CHOCOLATE CHIP COOKIES

SAIGON CINNAMON DOUGHNUTS

CHEF’S CHOICE PETIT DESSERTS FOR THE TABLE