

## MENU

Selections will be presented to your guests in a custom menu.  
For groups of 20 or more, actual counts on the Main Course must be given 5 days before the event.

### STARTERS

served with  
ROSEMARY BREAD + OLIVE OIL

Please circle one option:

#### THE 'BLT' SALAD

nueske's applewood-smoked bacon,  
romaine, avocado, marinated tomatoes  
+ warm dijon bacon vinaigrette

#### PACIFIC GRILL CAESAR

romaine hearts, hand-torn croutons,  
caesar dressing, parmesan reggiano cheese

### MAINS

All main courses served medium  
Please circle 1-3 options:

#### CAULIFLOWER ROAST

olive tapenade + lemon-garlic breadcrumbs

#### PRAWNS

w/ lemon butter

#### DUCK CONFIT

w/ red wine sauce

#### 8 OZ FILET

w/ red wine sauce

#### SURF + TURF

petite 4 oz filet, 4 oz king salmon

### SIDES

Please circle 2 options

#### SAUTÉED BROCCOLINI

#### ROASTED BRUSSELS SPROUTS

#### BOURSIN

#### MASHED POTATOES

#### ROASTED FINGERLING POTATOES

### DESSERT

Please circle one option

#### MORENO CHERRY CHEESECAKE

#### OATMEAL SPICE CAKE

#### HAZELNUT MOCHA TORTE

**\$75 | guest**

(not including beverages, sales tax, valet or service charge)  
Menu items are subject to seasonal changes and availability.