

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

KALE SALAD 'CACIO E PEPE'

young kale salad w/ toasted walnuts,
pecorino + pepper vinaigrette

SOUP OF THE DAY

MAINS

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

DUCK CONFIT

w/ red wine sauce

SEA SCALLOPS

w/ lemon butter

CAULIFLOWER STEAK

olive tapenade + garlic breadcrumbs

CHEF'S CATCH OF THE DAY

SURF + TURF

petite 4oz filet, 4oz king salmon

8OZ FILET

w/ red wine sauce

SIDES

Please circle 2 options

FALL HASH

ROASTED CAULIFLOWER

ROASTED CARROTS

WILD BASMATI + BROWN RICE

SAUTÉED MUSHROOMS

CHEDDAR MASHED POTATOES

ROASTED FINGERLING
POTATOES

DESSERT

Please circle one option

ROCKY ROAD CHEESECAKE

PUMPKIN ROULADE

CHOCOLATE SALTED CARAMEL TART

\$70 | guest

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