

Spring Menu

Avocado Hummus Bruschetta

Chicken Salad Bites

with coconut-cilantro chutney

Flatbread Pizza

with grilled balsamic glazed apricots, burrata cheese, & prosciutto

Grilled Lamb Chops

crusted with rosemary and garlic and served with mint apple preserves

Seared Wild Salmon

with strawberry balsamic reduction

Roasted Spring Vegetables

with red creamer potatoes

Spring Pea Risotto

with fresh green peas, parmesan cheese and served with a herb coulis

Watermelon Salad

with fresh mint, arugula, Mt. Vikos feta with sea salt and balsamic reduction

Summer Clambake

Artisan Cheese Board

with dried fruit, fresh berries, nuts, crackers, and artisan breads

Corn and Jalapeño Fritters

with fresh corn, jalapeño and parmesan cheese topped with sea salt and poblano sauce

Salad Bar

with assorted fresh vegetables, variety of cheeses and assortment of homemade dressings

Served Table Side on Butcher Paper

Backyard Clam Bake

with Lockeford sausage, potatoes, Sloughhouse corn, mussels, clams and shrimp

Crusty French Bread

with garlic butter and whipped butter on table

Banana Pudding in Mason Jars

with bourbon caramel and toffee crumble

Summer Dinner Party

Salads

Vine Ripened Heirloom Tomato Salad

with buffalo mozzarella, burrata cheese, fresh basil and arugula, drizzled with balsamic

Summer Watermelon Salad

with arugula, feta, mint and a light vinaigrette

White Rose Potato Salad

with smoked bacon, chives and dijon mustard vinaigrette

Mixed Filed Greens

*with strawberries, toasted almonds, chevre, roasted pistachios, and apples in champagne
vinaigrette*

From the Grill
Beef Tenderloin Skewers

Marinated Chicken Breast Skewers

Tiger Prawn Skewers

Wild Salmon Skewers

Served with Four Aiolis
Curry, Fresh Herbs, Green Peppercorn and Chipotle

Harvest Dinner

*French Triple Cream Brie served with locally cultivated honey, dried fruit, nuts, fig
onion jam, artisan bakery bread, homemade crostini, and grissini breadsticks*

Shaved Heirloom Tomato

*served on a bed of arugula with burrata cheese, sprinkled with fresh local basil and
served with homemade crostini*

Vegetarian Pizzette

*with garlic lemon smear, topped with caramelized onions, fresh figs, and parmesan
reggiano, dusted with fresh herbs*

Bacon Wrapped Dates

*Niman Ranch bacon wrapped dates, stuffed with smoked bleu cheese, drizzled with
honey and dusted with cayenne pepper*

Autumn Vintners Salad

mixed organic field greens, arugula, toasted pecans, crumbled Pt. Reyes bleu, thinly sliced apple, berries, and fresh figs tossed in a port vinaigrette

Roasted Vegetables

baby carrots, late harvest green beans, yellow squash, zucchini, eggplant, and baby red potatoes

Four Cheese Macaroni

with parmesan crumbles and parsley

Peppercorn- Zinfandel Beef Tri Tip

marinated overnight, and served thinly sliced with rich jus

Assorted Artisan Bakery Breads

Apple and Pear Crisp

served with homemade maple whipped cream

Holiday Party

Beef Wellington Bites

served in puff pastry with mushroom duxelle and creamy horseradish

Fried Butternut Squash Ravioli

with brown butter and sage

Herb Crusted Prime Rib

with horseradish cream

Creamed Sweet Corn

Spinach Souffle

Potatoes au Gratin

served with parmesan and fresh herbs

Bacon and Balsamic Glazed Brussel Sprouts

Mixed Field Green Salad

with cranberries, local apples, Pt. Reyes bleu, spiced pecans, tossed in a balsamic vinaigrette

Artisan Bread and Butter

Chocolate Torte

with fresh berries and vanilla bean whipped cream