



Sample Plated Courses



1st Course Salads - Summer

Summer Salad

Summer Greens with Cantaloupe Ravioli Filled with Goat Cheese
Shaved Honeydew Melon, Watermelon Rounds & Fresh Mint
With Sherry Vinaigrette

Greens Salad

Red and Green Oak Leaf, Endive & Frisée
Grilled Figs, Goat Cheese & Candied Pistachios
Grape Seed & Date Dressing

Greens Salad

Red and Green Oak Leaf, Endive, Italian Gorgonzola
Grilled Peaches, Roasted Walnuts & Balsamic Vinaigrette

Blossom Bluff Nectarine Salad

Sweet Red and Green Oak Leaf & Endive
Mint and Spanish Almonds with Champagne Vinaigrette

Endive & Asparagus Salad

Shallots & Basil Vinaigrette

Mediterranean Salad

Baby Arugula, Persian Cucumbers, Tomatoes
Crispy Croutons in Mint-Yogurt Dressing

Summer Tomato Trio

Tomato Tart Tatin
Chilled Roasted Pepper and Tomato Gazpacho
Micro Greens Salad with Heirloom Tomatoes

Vegetable Anti Pasta

Haricot Verts, Sweet Potatoes, Cauliflower
Red Onions & Peppers in Herbed Olive Oil



1st Course Salads - Winter

Persimmon Carpaccio

Mache, Arugula & Endive
Medjool Dates, Fresh Mozzarella & Pumpkin Seeds

Pear & Frisée Salad

Fuji Apple, Pomegranate Seeds, Gorgonzola & Mustard Dressing

Butter Lettuce Salad

Orange Segments, Feta & Champagne Vinaigrette

Endive & Fennel Salad

Blood Orange Segments, Pistachios & Medjool Dates
Lemon-Grape Seed Vinaigrette

Greens Salad

Red and Green Oak Leaf, Endive, Italian Gorgonzola
Roasted Pears, Walnuts & Balsamic Vinaigrette

Roasted Beet Salad

Mache, Haricot Verts & Baby Arugula
Horseradish Cream, Beet Reduction & Champagne Vinaigrette

Heirloom Squash & Artichoke Salad

Arugula, Pecorino Romano & Green Pepper-Corn Vinaigrette

Baladi - Roasted Eggplant Middle Eastern Style

Roasted Eggplants with Fennel & Mint Salad
Topped with a Yogurt-Tahini Dressing



Entrée – Meat & Poultry

Aged Hanger Steak Medallions

Celery Root-Potato Puree, Haricot Verts
Cherry Glazed Shallots & Beet Demiglaze

Peppercorn Crusted Fillet Mignon

Wild Mushroom Ragout & Cassis Glazed Shallots

Charbroiled NY Steak

Roasted Smashed Red Potatoes & Garlic Confit
Port Bordelaise Sauce

Braised Short Ribs

Crimini Mushrooms, Baby Carrots, Turnips & Pearl Onions
Aromatic-Herbed Wine Sauce

Grilled Lamb Kebob

Roasted Cauliflower, Red Onions & Tahini Dressing
Italian Parsley & Sweet Paprika Oil

Grilled Rack of Lamb

Warm Fingerling Potatoes, Roasted Fennel Confit & Nicoise Olive Jus

Sonoma Country Leg of Lamb

Chickpeas, Watercress & Medjool Date Puree

Fennel & Cumin Encrusted Lamb Loin

Potato-Carrot Gratin, Pearl Onions & Balsamic Reduction

Marinated Chicken Fillet

Fresh Oregano & Date Reduction
Roasted Seasonal Vegetables with Thyme & Rosemary

Chicken Scaloppini

Mushrooms & Sweet Tomato Marsala Sauce
Roasted Garlic Potato Puree

Broiled Lemon Chicken (Pollo al Limon)

Creamy Polenta, Sun Dried Tomatoes & Preserved Lemons

Liberty Farms Pecking Duck Breast - SUMMER

Golden Beet, Fennel & Preserved Lemons
Hibiscus Caramel Sauce & Brushed Beet Glaze

Liberty Farms Pecking Duck Breast - WINTER

Glazed Turnips, Spinach and Wild Rice & Cherry-Port Puree



Entrée – Fish

Grilled Salmon

On a Bed of Black Forbidden Rice
With Tarragon & Saffron Sauce

Panko Encrusted Salmon

On a Bed of Steamed White Rice
With Citrus Miso Glaze

Pan Seared Barramundi

Braised White Onion Filled with Basmati Rice
And Pomegranate Glaze

Crisped Branzino (Mediterranean Sea Bass)

Roasted Peppers, Coriander Seeds & Lemon Zest
Served with Toasted Israeli Couscous

Provincial Herbed Halibut

Kalamata Olives, Capers & Roasted Tomato Tapenade
Green Lentils & Toasted Bulghar

Olive Oil Poached Halibut

Roasted Fennel & Saffron-Citrus Emulsion
Potato Gnocchi

Fennel Encrusted Spiced Ono

Cauliflower Puree with Citrus Charmoula Sauce

Local Petrol Sole

Baby Artichoke, Braised Leek & Potato
Meyer-Saffron Emulsion



Entrée - Vegetarian

Baked Summer Squash

Filled with Eggplant, Sautéed Red Onions & Green Lentils

Stuffed Roasted Beets

Filled with Toasted Bulghar, Farro & Pomegranate Molasses

Roasted Slow Cooked Vegetables

On a Bed of Wild Rice, Pumpkin Seeds & Toasted Soy Beans

Potato Gnocchi

Wild Mushrooms, Zucchini & Haricot Verts

Pumpkin Ravioli

Sage Cream Sauce

Pan Seared Udon Noodles

Shitake Mushrooms & Roasted Peanuts

Pappardelle Pasta

Asparagus Tips, Portobello Mushrooms & Sweet Peas

Wild Mushroom Tart Tatin

Flaky Puff Pastry with Mushrooms & Caramelized Onions