



FORMAL DINNER MENU
SAMPLE 2026

FIRST BITES - CHOOSE THREE
(COCKTAIL HOUR)

Sweet Corn & Risotto Croquettes
Meyer lemon aioli

Baked Stuffed Mushrooms
goat cheese & cilantro aioli

Ahi Tuna Tartare
cucumber tapenade

Beef Tenderloin Bite
puff pastry, pickled red onion & horseradish

Prosciutto Wrapped Peaches
local goat cheese & honey

FIRST COURSE - CHOOSE ONE

Shrimp Remoulade
ice cube lettuce, sweet pepper confetti & pickled red onions

Seared Sea Scallop "Chowder"
yukon gold potatoes, confit carrots & Pernot

Warm Frisée Salad
pancetta-mushroom vinaigrette & hen house egg

ENTRÉE COURSE - CHOOSE ONE

Seared Duck Breast L'Orange
crispy potato pavé, grilled endive & blood orange gastrique

Mediterranean Branzino Roulade
clery root pureé, grilled asparagus & grapefruit beurre blanc

Grilled El Rito Lamb Chops
sweet potato hash, grilled endive & blackberry chutney

DESSERT

Dark Chocolate Brioche Bread Pudding
Luxardo cherries & mascarpone mousse

Dixon Valley Peach Tart
honeyed goat cheese glaze