



CALIFORNIA TASTING MENU



PAIRING WITH WINES OPTIONAL

STARTERS

(CHOOSE 2)

Sequoia Flatbread

*with roasted garlic pate, edible forest "soil", wild mushrooms,
caramelized onion cheddar, arugula
& local honey*

Wine Country Smoked Chicken Salad

with grapes, apples and pecans on a freshly baked roll

Rose Crab Cakes

*in a grain mustard gastrique with fresh arugula - peach mojito or
light, crisp CA sparkling wine Prawn Tempura and Avocado Taco on
Housemade tortillas*

SIDES

(CHOICE OF TWO)

White Cheddar & Truffle Mashed Potatoes

Roasted Vegetable Medley with Sage and Brown Butter

Quinoa & Root Vegetable Stuffed Portabella Mushrooms

Cranberry Wild Rice Pilaf

Pancetta Roasted Brussels Sprouts

ENTRÉES

(CHOICE OF TWO)

Butternut-Kabocha Squash Lasagna

with Artichokes, Mushrooms & Spiced Pecans Smoked Apple and Mesquite

Honey Smoked Airline Chicken or Turkey Breast

Macadamia Nut Crusted Sole in Lime Butter

Pan Seared Sea Bass with Mango Salsa

(additional charge per person)

Traditional Beef Wellington with Brandy Peppercorn Sauce

(additional charge per person)

Herbs de Provence Encrusted Prime Rib

(additional charge per person)