

MENUTWO

(Groups of 50 or more, choose one entrée)

First Course

(choose one)

Ahi Tuna Tartar with Japanese Citrus and Cumin Scented Wonton Crisp
Smoked Salmon Blini with Tarragon Gastrique and Sweet Herb Salad
Roasted Tomato Bisque with Cheese Crostini
*Lemon Risotto with Maine Lobster

Second Course

(choose one)

Star Route Farms Little Gem Salad with Black Pepper Pecans, Roquefort Cheese & Vinaigrette
Star Route Farms Baby Lettuces with Vinaigrette & Warm Goat Cheese Crostini
Tender Hearts of Romaine with Shaved Parmesan & Garlic-Anchovy Vinaigrette

Third Course

(choose two)

Grilled Double R Ranch Beef Tenderloin, Pommes Anna & Bordelaise Sauce
Oven Roasted Sea Bass, Crab Mashed Potatoes, Blue Lake Green Beans, & Lemon Nage
Seared Ahi Tuna Wrapped in Applewood Smoked Bacon, Crushed Potatoes with Lemon Confit
Roasted Rack of Organic Lamb with Vegetable Couscous & Apple Chutney
**Sweet Butter Poached Maine Lobster, Truffle Mashed Potatoes, Asparagus & Truffle Nage

Fourth Course

(choose one)

Warm Chocolate Soufflé Cake with Caramel Sauce
Vanilla Bean Crème Brulee with Caramelized Pear
Organic Berries with Sabayon Sauce
Apple Tarte Tatin with Vanilla Bean Ice Cream
Sorbet of the Day & Cookies

Four Course Dinner \$87.00 per person

Plus 20% service charge, 5% San Francisco administrative surcharge, and 8.5% sales tax

Add \$10.00 per person for each additional choice per category

**Lobster options are market price