

CALIFORNIA GRILL

Duo Plate Dinner Menu

Appetizer

Sonoma Goat Cheese Ravioli
Sun-dried Tomato Nectar, Shiitake Mushrooms, and Basil

Salad

Romaine Salad
Roasted Garlic Dressing, Sun-dried Tomatoes, Aged Parmesan, and Croutons

Sorbet

Market-inspired House-made Seasonal Sorbet

Entrée

California Grill Duo Plate

Pre-select in advance **two** of the following items:
(Note: All Entrée plates must be the same.)

24 Hour Sous Vide Beef Short Rib
Truffle Macaroni and Cheese and Red Wine Butter Sauce

Grilled Beef Tenderloin Filet
Seasonal Potato and Vegetable with Red Wine Reduction

Seared All Natural Organic Chicken Breast
Roasted Fingerling Potatoes and Gorgonzola Creamed Spinach

Grilled Lamb Chops
Warm Greek-style Fregola Pasta Salad and Tzatziki Relish

Grilled Pork Tenderloin

Seared Jumbo Scallops on Seasonal Risotto

Seared Ahi Tuna served with
Spicy Bamboo Rice Cake, Stir-Fried Vegetables, Soy Glaze, and Wasabi Cream

Seared Market Fish Selection served with
Tropical Fruit Ravioli, Sautéed Pea Tendrils, and Coconut Beurre Blanc

Dessert Selection

Chocolate Pudding Cake

Beverage Service

Fountain Soda Selection, Iced Tea, Coffee,
Decaffeinated Coffee, and Selection of Hot Teas

\$90.00++ per Guest

CALIFORNIA GRILL

Formal Dinner Menu

Appetizer

Pre-select in advance **one** of the following items:

Market-inspired Seasonal Soup

Sonoma Goat Cheese Ravioli
Sun-dried Tomato Nectar, Shiitake Mushrooms, Basil

Yuzu Poached Jumbo Shrimp
Asian Slaw, Yuzu Wasabi Cocktail Sauce

Salad

Pre-select in advance **one** of the following items:

Romaine Salad served with
Roasted Garlic Dressing, Sun-dried Tomatoes, Aged Parmesan, and Croutons

Asian Shrimp Salad
Citrus, Red Onions, Soy Reduction, and Wasabi Cream

Butter Poached Lobster Salad "Niçoise"-style

Market-inspired Seasonal Salad

Fish or Pasta Course

Pre-select in advance **one** of the following items:
Both Courses available for Selection at an additional \$20.00 per Guest.

California Grill Cioppino
Served with Seared Florida Snapper, Mussels, Clams, Jumbo Prawn, Spicy Tomato Broth

Pan-roasted Black Grouper Filet
Served with "Stir-fry" Vegetables, Sticky Rice, and Ginger-Soy-Hijiki Broth

Seared Market Fish Selection
Tropical Fruit Ravioli, Sautéed Pea Tendrils, Coconut Beurre Blanc

OR

House Made Tagliatelle "Carbonara Style"
Pancetta, Edamame, Shaved Parmesan, and 141° Organic Egg

Potato Gnocchi
Pancetta, Kalamata Olives, Caper Berries, Tomato Basil Ragout, Shaved Parmesan

Market-inspired Seasonal Risotto



Formal Dinner Menu (continued)

Sorbet

Market-inspired House-made Seasonal Sorbet

Entrée

Pre-select in advance **one** of the following items:

Grilled Beef Tenderloin Filet

Served with Seasonal Potato, Red Wine Reduction

Seared All Natural Organic Chicken Breast

Served with Roasted Fingerling Potatoes and Gorgonzola Creamed Spinach

Oak-grilled Pork Tenderloin

Served with Chorizo Hash, Sautéed Chard, Mango Habanero Glaze

California Grill Surf and Turf

Served with 24 Hour Sous Vide Beef Short Rib, Truffle Macaroni and Cheese, Red Wine Butter Sauce,

and seared Diver Scallop on Seasonal Risotto

Dessert Selection

Pre-select in advance **one** of the following items:

Chocolate Pudding Cake

Banana Caramel Chocolate Cake with Chocolate Malt Gelato

Coffee Toffee Cheesecake with Cocoa Nib Brittle

No Sugar Added Seasonal Selection

\$130.00++ per Guest