



Banquet Selection

(sample menu)

First Course

(choice of)

Local Field Greens

candied almonds / cara cara oranges / manchego / sherry vinaigrette

Asparagus & Spring Garlic Soup

arbequina oil / chive blossom

Second Course

(platters shared family style)

“Mixed Grill” of Wagyu Bavette Steak, Gulf Shrimp, Rosemary-Balsamic Chicken, Japanese Hamachi, House Chorizo

salsa verde / IPA mustard / BBQ sauces

Grilled Delta Asparagus

pancetta vinaigrette / Meyer Lemon

Confit Zuckerman Potatoes

Spring garlic aioli

Sautéed Sunol Spring Greens

toasted farro / cacao cheese

Third Course

(choice of)

Dark Chocolate & Peanut Terrine

salted caramel / house vanilla bean ice cream

Buttermilk Panna Cotta

orange saffron gelee / candied Buddah’s hand / grapefruit bubbles

Executive Chef
Francis X. Hogan

2016

