

Three Course Dinner Menus

Menus are seasonal and subject to change

First Course

Please select one item from the following...

Roasted Shrimp with Mango and Caramelized Eggplant Salad
Maine Lobster Salad with Israeli Couscous, Lemon Pesto
and Marinated Garden Vegetable Fricasee

Terrine of Sonoma Foie Gras, Duck Breast, and Artichoke with Sauternes and Mache
Grilled Green Asparagus with Dungeness Crabmeat and Yukon Gold Potato Salad
With Caraway and Fresh Horseradish

Tower of Eight-Colored Vegetable Salad
with Crostini Roasted Eggplant and Kalamata Olive

Baby Romaine Heart Salad with Roasted Shrimp, Mango and Haricot Vert

Smoked Salmon Roll with Citrus and Herb Marinated Olives

Tarte aux Tomates with Laura Chenel Chèvre
and Mixed Herb Pesto

Duo of White and Green Asparagus with Heirloom Tomatoes
and Late Summer Vegetables

Greens From a Napa Valley Farm
With California Croutons – Avocado, Ricotta Cheese
Oven-Dried Tomatoes and Caramelized Onions

Rock Shrimp Beggar's Purse
With Sweet Chile Vinaigrette

Grilled Shrimp with Patina Caesar Salad
With Shaved Grana Padano and Matchstick Croutons

Marinated Salmon Cake of Avocado, Lemon and Tomato
with Confit of Little Potatoes

With French Rolls and Sweet Cream Butter

BUFFET DINNER

all items room temperature

salads

selection of four items

early summer vine ripe tomatoes with basil oil and grey sea salt

heirloom potato salad with house made crème fraîche and dill

grilled asparagus with smoked pimenton and shaved parmesan

fusilli pasta with baby arugula, baby spring vegetables and aged red wine vinegar

Napa mixed baby greens with balsamic vinaigrette

classic caesar salad with garlic croutons and shaved grana padano

entrees

selection of three items

teriyaki salmon on a bed of mirin marinated cucumber salad

roasted lamb sirloin with tabbouleh and grilled vegetables

grilled chicken breast with caramelized Japanese eggplant

portobello mushroom “steaks” with baby spinach and sherry vinaigrette

tamarind glazed flank steak with papaya relish

dessert

Chef’s selection of petit fours to include;

Fudge brownie bites, white chocolate blondies, seasonal fruit tarts and Patina cookies

Entree

Please select one item from the following...

Roasted Sole with Asparagus and Roasted Yellow Bell Pepper Risotto
and Black Trumpet Mushrooms

Poached Atlantic Salmon with Ratatouille Provençal,
Arugula and Lemon-Caper Aioli

Herb Crusted Lamb Loin with Caramelized Onion and Potato Cake,
Spring Pea Shoots and a Napa Red Wine Jus

Beef Medallion with Black Pepper and Sour Cherry Sauce,
Corn Risotto with Asparagus Tips

Filet of Beef with Crispy Risotto Cake,
Summer Vegetable Ratatouille and Herb Red Wine Jus

Duo of Grilled Filet Mignon and Braised Beef Short Rib
with Haricots Verts and Potato Puree

Roasted Liberty Farms Duck Breast with Puree of Garnet Yams,
Chestnuts and Maple Cider Glaze

Pan Seared Crispy Skin Salmon with Fresh Soybeans and Orange Soy Glaze

Dessert

Please select one item from the following...

Chocolate Truffle Cake with Tahitian Vanilla Sauce and a Chocolate Tuile

Individual Tiramisu with Dark Rum and Chocolate

Citrus Panna Cotta with Pistachio Filo and Orange Apricot Sauce

Lavendar Angel's Food Cake With Blueberry-Peach Compote

OR

Miniature Desserts

Please select four from the following...

Pecan Tartlettes

Chocolate Eclairs

Miniature Fruit Tartlettes

Assorted Truffles

Chocolate Mousse Tartlettes

Almond-Orange Tartlettes

Lemon Meringue Tartlettes

Coffee Ganache Tartlettes

Patina Double Fudge Brownies

Dark Chocolate Mousse Tartlettes with Raspberry

Chocolate Dipped Strawberries