



## Private Dining Room Menus

### Menu A • \$30 Per Person

#### First Course Choice of One

- ☛ Mixed garden greens with roasted squash, peppered goat cheese, slivered almonds & poppy seed dressing.
- ☛ Soup de Jour or Clam Chowder

#### Second Course Choice of One

- ☛ Marinated, grilled airline chicken breast served with mushroom quinoa & spinach sautéed with sundried tomatoes, artichoke hearts & onion.
- ☛ 12oz certified angus New York served with roasted red pepper scalloped potatoes & roasted tri color baby carrots.
- ☛ Grilled salmon served with pear vinaigrette braised greens & acorn squash risotto cake.

#### Third Course

- ☛ Fresh baked apple cobbler with vanilla bean ice cream & caramel drizzle.

### Menu B • \$40 Per Person

#### First Course Choice of One

- ☛ Mixed green salad featuring roasted pears, pepitas and gorgonzola served with an herb vinaigrette.
- ☛ Ahi Tuna Stack: layers of fresh yellow fin tuna, mango, English cucumber, sesame seeds, avocado & micro greens with poke sauce & wonton chips.
- ☛ Italian sausage, ricotta and mushroom filed raviolis with roasted red pepper tomato sauce.

#### Second Course Choice of One

- ☛ Crispy potato scaled crusted halibut on a bed of braised Swiss chard with chardonnay butter sauce.
- ☛ 7oz filet mignon with blackberry demi-glace served with sautéed spinach and roasted fingerling potatoes.
- ☛ Havarti & prosciutto stuffed chicken breast with Dijon cream served with sweet potato mash & fresh greens beans with onions and crispy prosciutto.

#### Third Course Choice of One

- ☛ Cranberry orange layer cake with butter cream icing and cranberry glaze.
- ☛ Chocolate hazelnut salted caramel Napoleon: Flakey layers of puff pastry, dark chocolate ganache, milk chocolate ganache, hazelnuts & salted caramel.

## Wine Selections

### HOUSE SELECTIONS (CK MONDAVI-BRAND VARIES BASED ON AVAILABILITY)

	GLASS	BOTTLE
CHARDONNAY	\$7	\$21
PINOT GRIGIO		
SAUVIGNON BLANC		
WHITE ZINFANDEL		
MERLOT		
CABERNET SAUVIGNON		

### SPECIALTY WINES

	GLASS	BOTTLE
<u>WHITE</u>		
CHATEAU STE. MICHELLE RIESLING (COLUMBIA VALLEY)	\$7.50	\$27
MÉNAGE À TROIS MOSCATO (SAINT HELENA)	\$8.50	\$28
JaM CELLARS BUTTER CHARDONNAY (SOUTH EASTERN AUSTRALIA)	\$8.50	\$28
ROBERT MONDAVI PRIVATE SELECTION BOURBON CHARDONNAY (MONTEREY)	\$9.50	\$30
<u>CHAMPAGNE</u>		
J ROGET	\$6	\$18
COOKS SPLITS	\$4	
JaM CELLARS TOAST SPARKLING	\$7	\$22
<u>RED</u>		
MÉNAGE À TROIS MIDNIGHT DARK RED BLEND (SAINT HELENA)	8.50	\$28
JOSH CRAFTSMAN CABERNET SAUVIGNON	\$8.50	\$28
19 CRIMES CALI RED - BLEND (LODI)	\$9.50	\$30
ROBERT MONDAVI PRIVATE SELECTION BOURBON CABERNET SAUVIGNON (MONTEREY)	\$9.50	\$30
RODNEY STRONG MERLOT (SONOMA COUNTY)	\$16	\$40
NOBLE VINES 667 PINOT NOIR	\$8	\$29
<u>SAKE</u>		
SHO CHIKU BAI JUNMAI	\$6	
HANA LYCHEE	\$8	