



menu

RECEPTION

POKE NACHOS WITH
AHI TUNA, CRISPY WONTON CHIPS, & SRIRACHA AIOLI
BLISTERED SHISHITO PEPPERS WITH FIRECRACKER SAUCE
ASSORTED CALIFORNIA CHEESES

FIRST COURSE

DEEP FRIED RICOTTA-STUFFED SQUASH BLOSSOMS

SECOND COURSE

LITTLE GEM LETTUCE WITH RED & GOLD ROASTED BEETS, RED
ONIONS, RADISHES, ORANGES, & HONEY-DIJON VINAIGRETTE

THIRD COURSE

CHARRED BEEF TENDERLOIN WITH RED WINE REDUCTION,
LOBSTER, CORN, & SPINACH RISOTTO,
PAN SEARED YELLOW WAX BEANS WITH ARUGULA & SHALLOTS

FOURTH COURSE

CHOCOLATE SOUFFLÉ CAKE WITH ORANGE CARAMEL SAUCE &
SEASONAL PORT MACERATED BERRIES

