



CLASSICALLY ELEGANT DINNER

PASSED APPETIZERS

Classic deviled quail eggs, mustard, California caviar, chive

Dungeness crab cake, edamame, lemon yogurt

House cured king salmon, horseradish mousse, cucumber, dill, salmon roe, seeded rye crisp

Beef carpaccio, caper aioli, shaved parmesan, micro arugula, truffle oil

FIRST COURSE

White gazpacho, currant grapes, marcona almonds, Spanish olive oil, chives

FISH COURSE

Alaskan halibut crudo, shaved radish, sea beans, fennel, espelette, lime, maldon salt, radish flower

ENTREE

Steak onglet, spinach cream, snap peas, heirloom carrots, dauphinoise potatoes

DESSERT

Smoked s'mores

Mr. Espresso coffee and Mighty Leaf teas

BAR

Classic mojito with white rum, lime, muddled mint

Paloma Brava -Tequila, grapefruit, citrus

Classic vodka martini

Red wine - 2009 de Chantegrive, Graves