



PLATED

FIRST COURSE

Roasted Vegetable Bisque

With brioche crouton and citrus crème fraiche

Mixed Baby Lettuce

With pickled beets, humboldt fog goat cheese, Granny Smith apple and candied pecan apple cider vinaigrette

SECOND COURSE

Market Fish

With fennel shallot confit, crème fraiche, olive tapenade, sautéed seasonal greens, tri-color lentils, charred vegetables

Grilled Niman Ranch Hanger Steak

With caramelized cipollini onions and red wine jus, crispy heirloom potatoes, baby carrots

Tomato Farci

With a white bean ragout, creamy asparagus-nettle puree and wild mushrooms