PLATTERS

Four cheeses with candied walnuts, pickled onions, honey and crackers

Three meats charcuterie platter with mustard 2 ways, cornichons and crostini Cheese and charcuterie platter with 3 cheeses, 2 meats, cornichons, candied walnuts, olives and crackers

Mediterranean platter with hummus, tzatziki, pickled onions, olives, and pita bread

Antipasto platter with roasted peppers, artichokes, olives, pepperoncini, bruschetta, olive oil and herbs for dipping, focaccia bread

STARTERS/ SMALL BITES

Seared scallop with sundried tomato jam

Sausage or blue cheeses stuffed date with mustard gremolata and balsamic drizzle

Tuna tartar with curried avocado

Steak tartare with cured egg yolk

Mexican corn salad on tortilla chips

Cucumber ceviche with avocado

Tomato and mozzarella bites

SOUPS/SALADS

Scallop crudo with beets, caviar, bottarga and yuzu

Pea soup with mint Greek yogurt

Beef tartare with cured egg yolk, cornichons, Pinot Noir mustard, and crostini

Simple Cesar with or without Spanish anchovies

Mixed greens with candied walnuts and apple cider vinaigrette

Watermelon poké with avocado and herb salad (vegan)

Watermelon radish with beet cured bass, whitefish roe, and wild greens

SEAFOOD ENTREES

Seared salmon with garlic quinoa and lemon buerre blanc

Pan Seared scallops with charred citrus, potatoes, asparagus, cherry tomatoes

Grilled asparagus with marinated and grilled tofu with anchovy aioli

Sous vide butter shrimp with corn two ways

Lemon grilled California rockfish with couscous taboulleh

MEAT ENTREES

Mustard marinated chicken breast with roasted potatoes

Seared Rib Eye, New York or Filet Mignon with candied citrus, soy sauce reduction and wasabi mashed potatoes

Pan roasted duck breast with honey roasted squash

Pork loin with grilled squash and lemon rosemary jus

Koji aged Santa Maria style tri tip with herb and mustard roasted potatoes

Rack of lamb with mint creme fraîche

PASTA

Spaghetti and meatballs

Mac+Cheese with cauliflower or seafood

Fettuccini alfredo with chicken or shrimp

Veggie lasagna with either chile verde or classic marinara

Eggplant parmesan

SIDES

Grilled asparagus

Roasted potatoes with garlic and herbs

Baked sweet potato with candied citrus drizzle

Roasted cauliflower

Cheesy whipped potatoes

Wilted Greens with shallots and garlic

Cauliflower or potato gratin

Cheesy grits

Dessert

Blackberry cardamom creme brûlée

Flourless chocolate cake with whipped cream and berries

Chocolate covered strawberries

Lemon rosemary flan

Shortcake with macerated berries, fresh whipped cream, and homemade pound cake