

Salads

Kale salad- baby kale. Champagne vinaigrette. Pine nuts. Parmesan Reggiano.

Beet and Citrus salad- Roasted beets. Blood orange. Pomelo. Tangerine. Tuscan greens. Meyer lemon vinaigrette. Candied pistachio.

Green salad- Tuscan greens. Candied walnuts. Fuji Apple. Shaved beets and radishes. Sherry vinaigrette.

Appetizers

Charcuterie & Cheese Board

Cured meats, imported and local cheeses, dried fruit, candied walnuts, fig & date Crostini's, assorted crackers, Slide Ridge honey, House made mustard.

Ahi Tostadas- Seared Ahi tuna, Wonton chips, Asian slaw, honey chipotle aioli

Thai Basil Shrimp Pappilettes- Shrimp, basil, Sweet Sambal dipping sauce

Crabcakes- truffle lime wasabi aioli

Catalan Tomato bread-baguette, garlic, tomatoes, basil, prosciutto

Lamb pops-blackberry jalapeño glaze

Mushroom tartlets

Gougeres with Mornay Sauce

Pulled pork sliders – pork, maple bacon bourbon sauce, apple fennel slaw, brioche

Entree

Pork shank-buffalo glaze, cheddar tots, ranch mousse, apples

Bavette- Barbecue collard greens, hush puppies

Ocean trout- Spaghetti squash, broccolini, chickpeas, celery root Soubise, peperoncini vinaigrette

Fried chicken – cannelloni and sausage Ragu, escarole, balsamic glaze

Mushroom Bolognese- Truffle mascarpone, basil, fennel, chili oils

Dessert

The babe-, bacon brownie, peanut butter whipped cream, bruleed bananas, Candied bacon

Tres Leche cake- Caramel coconut jam shortbread cookie coconut sorbet

Vegan apple pie aqua fava meringue coconut sorbet coconut jam

Peach champagne Zabione- Mixed berries candy Meyer lemon dust

The green goddess-green tea cake white chocolate ice cream blueberry compote blueberry dust