



Winter Buffet

FEATURED MENUS \$34

Canapes Choose 2

Fine Herb Gougeres (V)

Fig & Quinoa Croquette (GF,V)

Smoked chevre, preserved walnut, blackberry honey

Rosemary Manchego Cocktail Cookies (GF)

Artisan soppressata, Kalamata tapenade

Baked Stilton en Croute (V)

Preserved walnut, pear chutney

Smoked Sablefish

Puff pastry tartlets, fig jam, fennel relish

Buffet

Assorted Artisan Rolls by Macrina Bakery

Whipped herb butter, smoked salt

Salad Choose 1

Grilled Romaine Salad

Organic Romaine, Parmesan dressing, oven dried tomatoes, black pepper croutons, herb salad, preserved lemon

Bib Salad (GF)

Honey crisp apples, cotton candy grapes, Smokehouse Blue, honey glazed radicchio, spiced walnuts, walnut vinaigrette

Entrees Choose 2

Butternut Agnolotti (V)

Apple jack cream, brunoise apples, pecorino dolce, crisp sage, ground hazelnuts

Spice Crusted Wild Sockeye Salmon (GF)

Berber beurre blanc, fried leeks* 6 oz.

Calvados Glazed Chicken Breast (GF)

Fried Leeks Chicken demi glace

Coffee Braised Short Rib Ragout

Roasted red pepper-tomato ragout, Carso's rigatoni, Manchego, citrus-horseradish gremolata

Sides Choose 2

Grilled Asparagus & Portabellas (V, GF, DF)

Crispy artichokes, preserved lemon vinaigrette

Petite Haricot Vert (V, GF)

Melted leeks and piperonata, crispy garlic

Spanish Potatoes (V, GF, DF)

lemon thyme olive oil mashed potatoes

Herb Roasted Gold Potatoes (V, GF, DF)

Smoked salt



Winter Buffet

FEATURED MENUS \$42

Canapes Canapes Choose 2

- Smoked Gouda Croquettes (v)
Tomato jam, cress
- Local Artisan Cheese (v)
Seasonal fruit, spiced almonds, fig jam, crostini
- Roasted Salmon Bites
Potato leek fritter, Berber aioli, fried leeks
- Filet Steak Canapés
Potato croquette, horseradish cream, cress
- Dungeness Crab Cakes
Roasted red pepper–apricot jam

Buffet

- Assorted Artisan Rolls by Macrina Bakery
- Whipped herb butter, smoked salt

Salad Choose 1

- Grilled Romaine Salad
Organic Romaine, Parmesan dressing, oven dried tomatoes, black pepper croutons, herb salad, preserved lemon
- Bib Salad (v, GF)
Honey crisp apples, cotton candy grapes, Smokehouse Blue, honey glazed radicchio, spiced walnuts, walnut vinaigrette
- Beet Salad (GF,V)
Cider braised local beets, saffron pickled pears, pistachio, fennel marinated feta, cress

Entrees Choose 2

- Butternut Agnolotti (v)
Apple jack cream, brunoise apples, pecorino dolce, crisp sage, ground hazelnuts
- Herb Crusted Pork Loin & Crispy Riblets,
caramel shallot sauce 6oz.
- Butter Braised Dungeness stuffed Dover sole (GF)
Caper butter sauce 6 oz.
- Spice Crusted Painted Hills Filet Steak (GF)
Sauce Diane, crispy shallots 6 oz.

Sides Choose 2

- Grilled Asparagus & Portabellas (v, GF, DF)
Crispy artichokes, preserved lemon vinaigrette
- Petite Haricot Vert (v, GF)
Melted leeks and piperonata, crispy garlic
- Citrus Glazed Carrots and Parsnips (v, GF)
Coriander, honey
- Creamy Herbed Duchesse Potatoes (v, GF)
- Spanish potatoes (v, GF, DF)
Lemon thyme olive oil mashed potatoes
- Herb Roasted Gold Potatoes (v, GF, DF)
Smoked salt



Winter Buffet

DESSERTS \$9

Chilled Lemon Soufflés (GF)

Lemon short crust, lemon sugar, crystalized flowers

Caramel Panna Cottas (GF)

Brown butter apples, red walnut date crumble

Brandied Fruit Mince Tarts

Toasted Armagnac meringue

Roasted Pear and Gingerbread Roulade

Maple whipped cream, candied black walnuts

Chocolate Frangelico Torte (GF)

Cinnamon ganache, toasted hazelnuts, cabernet cherries