

Tray Passed Hors D'Oeuvres

Fried Chickpea Cake with Persian Cucumber Relish

Fried Zucchini with Tomato Confit and Chive

Roasted Tomato Crostini with Veggie Bagna Cauda

Seeded Crostini with Mushroom Duxelle, Central California Chevre, and Pink Peppercorn

Spicy Black Bean and Watercress Cilantro Shooter with Tortilla Julienne

Truffled Grilled Cheese

Salads

Herb Mix with Pumpkin Seed, Shaved Purple Onion, Tomato, and Sweet Pepper Vinaigrette

Mixed Greens with Cucumber, Tomato, Carrot, and Garlic Croutons with House Made Buttermilk Ranch

Pepper Mix with Julienne Onion, Feta, and Pear Mustard Seed Vinaigrette

Spinach Salad with Roasted Red Peppers, Chevre, and Tomato Vinaigrette

Wild Arugula with Peach, Nectarine, Chevre, and Apple Cider Vinaigrette

Entrées

Fennel, Mushroom, and Onion Gratin

Grilled Eggplant with Roasted Leeks and Sauteed Kale

Grilled Polenta Cake with Fire Roasted Tomatoes, and Market Vegetables

Pan Sauteed Chyken with Mushroom Thyme Sauce

Polenta Lasagna with Grilled Fennel, Squash, and Homemade Ricotta

Roasted Zuchinni with Parmesan and Panko finished with Deep Fried Squash Flowers and Marjoram Yogurt

Spaghetti Squash with Market Vegetable Ragout

Grilled Polenta with Carrot and Celery Root Mash, Fire Roasted Tomato, and finished with Vinegar De Banyuls and Glazed Fennel

Stuffed Peppers with Pine Nuts, Herbed Smashed Potatoes, and Squash

Watermelon and Beet Root Napoleon with Sprouted Almonds, Micro Greens, Pistachio Oil, and Apple Cider Vinegar

Wild Mushrooms with Fried Spaghetti Squash and Truffled Sriracha

Grilled Beefsteak Tomato topped with Roasted Eggplant, Onion, and Garlic, set in a Roasted Vegetable Jus

Entrées

Lentil Cake with Syrah Braised Carrot, Bell Pepper, and Onion; finished with a Grilled Onion Broth and Syrah Reduction

Crispy Galette with Carrot Puree and Grilled Broccolini

Portobello Mushrooms with Chimmi Churri on a bed of Roasted Garlic Angel Hair Pasta