

# CALIFORNIA MODERN \$125 DINNER MENU



## Hors d'oeuvres

### Crab Cake

chive, old bay aioli

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### Mushroom Bruschetta

ricotta, parmesan, basil

## Appetizers

*for parties with more than 18 guests, please select one*

### Chilled Roasted Chino Farms Carrot Soup

whipped yogurt, chrysanthemum, preserved yuzu, benne seed cracker

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### Organic Baby Green Salad

farmers' market vegetables, avocado green goddess dressing

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### Date Salad

arugula, toasted walnuts, goats cheese, pomegranate vinaigrette

## Entrées

*for parties with more than 18 guests, please select three*

### Smoked Jidori Chicken

asparagus, eggplant, rhubarb BBQ, Padron peppers

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### Grilled Scottish Salmon

Romanesco, lobster bisque, lemon puree, lobster arancini, tarragon

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### Local Yellowtail

artichokes, Romano beans, haricot vert, Bloomsdale spinach, preserved lemon

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### Grilled Beef Tenderloin

celery root, roasted carrot, creamed Swiss chard, bone marrow vinaigrette, caramelized garlic

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### Red Wine Tender Braised Beef

potato-horseradish puree, pickled cabbage, puffed beef tendon, mustard seeds, carrots, spring onion, fine herbs

\*\*\*\* Vegetarian entrees available upon request \*\*\*\*

## Desserts

*for parties with more than 18 guests, please select one*

### Roasted Pineapple Mousse

carrot cake, Vadouvan curry, carrot-ginger sorbet

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### Warm Chocolate Tart

eucalyptus, mint, creme fraiche

## Beverages

**2 glasses of house red & white wine, or 2 beers per person**

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**coffee or hot tea with dessert**

(THE \$125 PRICE IS CALCULATED WITH 7.75% SALES TAX,  
A 6% SURCHARGE AND 16% GRATUITY)

TOTAL PRICE PER PERSON = \$125