

# CALIFORNIA MODERN \$125 DINNER MENU

## Hors d'oeuvres

### Crab Cake

chive, old bay aioli

\*

### Mushroom Bruschetta

ricotta, parmesan, basil

## Appetizers

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

### Chino Farms Corn Soup

huitlacoche, heirloom tomato salad, basil

\*

### Organic Baby Green Salad

farmers' market vegetables, avocado green goddess dressing

\*

### 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

\*

### Grilled Scottish Salmon

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

\*

### Local Yellowtail

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

\*

### Grilled Beef Tenderloin

roasted carrot, potatoes, creamed kale, bone marrow, sour cream and onion

\*

### 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*

### Almond Shortcake

apricot, peach, olive oil ice cream, fennel

\*

### Warm Chocolate Tart

eucalyptus, mint, creme fraiche

## Beverages

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

\*

**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