

## LOS CABOS

### EVENT MENU #1

85. w/ wine pairing 115.

menu items subject to seasonal change and availability

#### AMUSE BOUCHE

chef's whim

#### FIRST COURSE

##### local baby lettuces

shaved market vegetables, feta,  
meyer lemon vinaigrette

or

##### cremini mushroom and caramelized onion soup

walnut bread croutons, spring peas,  
carrot foam

#### SECOND COURSE

##### roasted shelton farms chicken

asparagus and smoked bacon risotto,  
mache, garlic confit jus

or

##### pan seared wild striped bass

morel mushrooms, escarole,  
grain mustard beurre fondue

or

##### grilled filet of beef

golden potato mousseline,  
baby vegetables, bordelaise

#### THIRD COURSE

##### creme brulee

fresh berries

or

##### warm chocolate chipotle cake

banana, caramel ice cream

## SANTA YNEZ

### EVENT MENU #2

95. w/ wine pairing 135.

menu items subject to seasonal change and availability

#### AMUSE BOUCHE

chef's whim

#### FIRST COURSE

##### australian hiramasa "crudo"

avocado mousse, serrano, citrus, radish, basil

or

##### carlsbad squash blossoms

ricotta and basil filling, golden tomato confit

#### SECOND COURSE

##### local baby lettuces

shaved market vegetables, feta,  
meyer lemon vinaigrette

or

##### cremini mushroom and caramelized onion soup

walnut bread croutons, spring peas,  
carrot foam

#### THIRD COURSE

##### roasted shelton farms chicken

asparagus and smoked bacon risotto,  
mache, garlic confit jus

or

##### pan seared wild striped bass

morel mushrooms, escarole,  
grain mustard beurre fondue

or

##### grilled filet of beef

golden potato mousseline,  
baby vegetables, bordelaise

#### FOURTH COURSE

##### creme brulee

fresh berries

or

##### warm chocolate chipotle cake

banana, caramel ice cream

## EVENT RECEPTION MENU TRAY PASS

### **chilled dungeness crab salad in a spoon**

chili aioli, cucumber, citrus, chervil  
\$75 per dozen

### **australian hiramasa "crudo"**

radish, serrano, lemon oil,  
avocado mousse  
\$70 per dozen

### **pacific oysters on a spoon**

champagne mignonette  
\$65 per dozen

### **watermelon cube**

aged balsamic vinegar, mint  
\$50 per dozen

### **mini b-l-t's**

smoked bacon, tomato confit, basil  
mayonnaise, feta, sourdough crostini  
\$60 per dozen

### **filled marble potatoes**

crème fraiche, chive, california  
sturgeon caviar  
\$70 per dozen

### **crisp mushroom purse**

cremini mushroom cap,  
flavors of the mediteranea  
\$60 per dozen

### **puff pastry tartlette**

caramelized onion, blue cheese, thyme  
\$65 per dozen

### **fried green olives**

merguez sausage, orange syrup  
\$18 per dozen

## EVENT RECEPTION MENU STATIONS

### **artisan cheese display**

selection of 5 artisan cheeses, accompaniments,  
olives, artisan breads, crackers  
\$18/person

### **charcuterie platter**

duck rillettes, salami, prosciutto, terrine,  
cornichons, pickled shallots,  
stone ground mustard, artisan toast  
\$20/person

### **prosciutto wrapped prawns**

salsa verde  
\$250 (50 pieces)

### **truffle macaroni and cheese**

miniature dishes of black truffle  
and cheese pasta  
\$250 (50 pieces)

### **assorted panini**

trio of petite grilled sandwiches  
\$250 (50 pieces)

### **short rib sliders**

horseradish aioli, grilled roll,  
house made pickles  
\$350 (50 pieces)