

SAN FRANCISCO DINNER MENU

FIRST COURSE

California Hornblower Wedge Salad
*maytag blue cheese dressing, smoked bacon,
chopped eggs, tomatoes, scallions*

SECOND COURSE

Fisherman's Wharf Clam Chowder
potatoes, celery, onions, fresh thyme, smoked bacon

APPETIZER ENHANCEMENTS

Charcuterie Plate - \$18.00
*chef's selection of cured meat, house made terrine, flat bread crisps,
cornichons, whole grain mustard*

Cowgirl Creamery Cheese Display - \$16.00
assorted local cheeses, rustic flat breads, dried apricots, figs

Seared Ahi Tuna - \$18.00
wasabi aioli, wakame seaweed salad, crispy wonton chips

ENTRÉE OPTIONS

Grilled Mahi Loin
soy ginger glaze, barley risotto, roasted vegetables

Mary's Organic Pan Roasted Breast of Chicken
roasted red bell pepper coulis, cannellini bean ragout, bloomfield spinach

Porcini Crusted Petit Filet Mignon
*porcini sauce, parmesan truffle mashed potatoes,
watsonville late harvest vegetables*

Stuffed Acorn Squash
cranberry apple quinoa, grilled vegetables, balsamic glaze

DESSERT OPTIONS

Pumpkin Cheesecake
gingersnap crust, pomegranate sauce, spiced whipped cream

Chocolate Truffle Cake
raspberry sauce, fresh berries