

SPRING/SUMMER PRIVATE DINING MENUS

April - September

Passed Hors d'oeuvre

Please Select Four:

Goat Cheese Gougère, *Laura Chanel* Chèvre, Pancetta, Garden Herbs
Eggplant Caponata, Sourdough Crostini, Balsamic Vinegar, Basil
Grilled Garden Vegetable Flatbread, Roasted Garlic Bechamel, *Valbreso* Feta, Lemon, Oregano
Chilled Tomato-Basil Soup Shooter, Crème Fraîche, Micro Herbs
Spicy Rock Shrimp Flatbread, Basil Pesto, Dry-Aged Jack Cheese
Fillet of Beef Polpettine, Tomato Relish, Grilled Focaccia, Herbed Mayonnaise
Cornmeal Soufflé, Pasilla Chilies, Blue Cheese, Salsa Verde
Roasted Garlic Brandade Fritter, Red Pepper Emulsion, Chives
Duck Chorizo Turnover, Shaved Scallion, Romesco
Chicken Salad Tea Sandwich, Pickled Shallot, Cucumber, Tarragon Aioli

Four Pieces per Guest

Hors d'oeuvre Displays

Serves 25 Guests

Local Artisan and Imported Cheese, Sourdough Baguette, Seasonal Fruit

Assorted Seafood

Prawns, Ahi Tuna, Scallops, Mussels, Oysters, Spicy Rémoulade and Cocktail Sauce
Market Price

Local Fruits and Berries, Vanilla Yogurt

House Cured Salmon and Fennel-Cucumber Slaw, Avocado-Caper Relish, Herbed Mascarpone, Brioche
(requires seven day advance notice)

Wine Country Antipasto

Cured Meats, Artisan Cheeses, Marinated Olives, Roasted Peppers, Preserved Mushrooms
Roasted Garlic, Cracker Bread

Riva Ranch Chardonnay Poached Prawns with Horseradish Cocktail Sauce

House Charcuterie

Pork and Duck Pâté, Duck Rillettes, Chicken Galantine, Cornichons, Pickled Onions & Beets

Mesquite Grilled and Marinated Local Vegetables, Honey Mustard Vinaigrette

All prices are subject to 20% service charge and applicable sales tax.

All prices valid through 12/31/2012

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Appetizers

Please Select One:

Garden Squash-Ricotta Ravioli, Parmesan Broth, Garden Herbs

Seared Ahi Tuna, Mache Salad, Spicy Aioli, Toasted Sesame Seeds

Housemade Lamb Sausage, Broken Cannellini Beans, Black Olives, *Valbreso* Feta, Mint Pesto

Caramelized Diver Scallops, Crushed Fingerling Potatoes, Wild Mushroom-Pancetta Ragout
Young Garlic Beurre Blanc

Soups

Please Select One:

Asparagus Soup, *Hobbs'* Bacon, *Vella* Dry Jack, Chervil

Grilled White Corn Soup, Nasturtium-Chervil Butter***

Salads

Please Select One:

Caesar Salad, Garlic Croutons, Shaved *Vella* Dry Jack Cheese

Arugula & Strawberries, *Humboldt Fog* Goat Cheese, Sliced Almonds, White Balsamic Vinaigrette

Local Market Greens, Blue Cheese, Spicy Walnuts, Pickled Shallots, Orange Blossom Honey Vinaigrette

Heirloom Tomato Salad, Arugula, Buffalo Mozzarella, Avocado, Bacon Vinaigrette***

Butter Lettuce & Radicchio, Black Olives, Toasted Feta Crostini, Pistachios, Mint-Oregano Vinaigrette

****Seasonal items subject to availability*

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Main Course*

Please Select One or Two:

Pepper Crusted Beef Tenderloin**
Blue Cheese Mashed Potatoes, Seasonal Vegetables, Sauce Choron

House Smoked Pork Chop
Sautéed Greens, White Cheddar Polenta, Apricot-Onion Marmalade

Mesquite Grilled Chicken Breast
Baby Carrots & Braised Red Onions, Parmesan-Potato Gratin, Salsa Verde

Local Halibut**
Hobbs' Bacon Braised Navy Beans, Warm Spinach Salad, Spicy Saffron Rouille

Pan-Seared Salmon
Roasted Fingerling Potatoes, Broccolini, Lemon Aioli

Roasted *Muscovy* Duck Breast
Poblano Chili Spoon Bread, Ratatouille, Petite Syrah-Pan Sauce

Duet of Mesquite Grilled Chicken Breast & Pan Seared Salmon***
Sautéed Greens, Herbed Mashed Potatoes and Lemon Aioli

Grilled Seasonal Vegetable Skewers
Crispy Polenta, Sautéed Arugula, Roasted Red Pepper Coulis

**Not available at Vineyard Lawn or Caves*

****Duet plate cannot be combined with other main courses and must be ordered for all guests*

Desserts

Please Select One:

Brown Butter Cake, Berry Compote, Sesame Brittle

Chocolate Tart, Candied Coca Nibs, Brandy Caramel

Fruit and Berry Crisp, Brown Sugar Streusel, Vanilla Whipped Cream

Stonefruit Upside Down Cake, Citrus Caramel, Crème Fraîche

Includes country bread, organic coffee and specialty teas



SPRING/SUMMER PRIVATE DINING MENUS

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Buffet

Minimum of 50 Guests

Salads

Please Select Three:

Caesar Salad, Garlic Croutons, Shaved *Vella* Dry Jack Cheese

Arugula & Strawberries, *Humboldt Fog* Goat Cheese, Sliced Almonds, White Balsamic Vinaigrette

Local Market Greens, Blue Cheese, Spicy Walnuts, Pickled Shallots, Orange Blossom Honey Vinaigrette

Heirloom Tomato Salad, Arugula, Buffalo Mozzarella, Avocado, Bacon Vinaigrette***

Butter Lettuce & Radicchio, Black Olives, Toasted Feta Crostini, Pistachios, Mint-Oregano Vinaigrette

Salad Nicoise, Fingerling Potatoes, Haricot Vert, 8-Minute Eggs, Olives, Tomatoes, Tombo Tuna

****Seasonal item subject to availability*

Main Course

Please Select Two or Three:

Mesquite Grilled Chicken Breast, Salsa Verde

Herb Roasted New York Strip Loin, Mushroom Jus, Horseradish Crème Fraîche

Smoked Pork Loin, Apricot-Onion Marmalade

Pan-Seared Salmon, Salsa Verde

Grilled Seasonal Vegetable Skewers, Roasted Red Pepper Coulis

Accompaniments

Roasted Garlic Mashed Potatoes, Scallions, Parsley

Sautéed Summer Vegetables, Garlic Butter, Chardonnay

Dessert

Chef's Selection of Assorted Cookies, Confections and Sweets

Includes country bread, organic coffee and specialty teas

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Rev 2/7/2012

FAMILY STYLE PRIVATE DINING MENU

Salads

Please Select One:

Market Greens, Toasted Pecans, Pickled Red Onions, Artisan Blue Cheese

Caesar Salad, Garlic Croutons, Shaved *Vella* Dry Jack Cheese

Main Course

Please Select Two:

Herb Roasted New York Strip, Chimichurri **

Pan Seared Salmon, Citrus Aioli

Mesquite Grilled Chicken Breast, Basil Pesto

House Smoked Pork Loin, Spicy Romesco

Accompaniments

Garlic Mashed Potatoes, Scallions, Parsley

Roasted Seasonal Vegetables, Herb-Garlic Butter

Dessert

Chef's Selection of Assorted Sweets & Petites

Includes country bread, organic coffee and specialty teas