

Autumn Dinner

mid-September through November

tray passed...

SECKEL PEAR & GORGONZOLA CROSTINI ^{veg}
thyme-honey caramelized seckel pears
gorgonzola cream

DUNGENESS CRAB CAKES tarragon lemon aioli

dinner...

PEAR & WALNUT BABY GREEN SALAD ^{veg/gf}
greens, roasted balsamic pears, shredded
parmesan, spicy walnuts, balsamic vinaigrette

WILD MUSHROOM RISOTTO CAKES ^{veg/gf}
sautéed wild mushrooms, shallots, garlic

BRAISED CABBAGE ^{veg/gf}
with fuji apples

GRILLED COCONUT-LEMONGRASS CHICKEN ^{gf}
coconut-ginger sauce

and

LATIN-STYLE BEEF FLANK STEAK
shallot-red wine reduction & fried sage

MACRINA ARTISANAL BREADS ^{veg}
& pink peppercorn butter

gf = gluten-free
veg = vegetarian

