

# 2024 winter event menu

crafted for groups of 10-50 people. \$60-70 per person. family style service

## *FIRST COURSE (SELECT 1 FOR TABLE)*

### ARANCINI

oaxaca cheese stuffed risotto, mole negro, queso fresco, pickled onion

### MUSHROOM & POLENTA CAKE

herbed mushrooms, crispy polenta, parmesan

### WINTER CROSTINI

pear, whipped burrata, crispy prosciutto

### TRUFFLE FRIES

hand-cut kennebec potatoes, truffle oil, parmesan, herbs, chili

### AUTUMN SALAD

red oak leaf, radicchio, apple, pomegranate, spiced walnut, goat cheese, honey apple cider vinaigrette

### BEET SALAD

smoked beets, cashew cheese, arugula, orange, puffed rice, orange tarragon vinaigrette

### CAESAR SALAD

organic romaine, basil, parmesan, classic caesar dressing, house-made croutons

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## *SECOND COURSE (SELECT 2 FOR TABLE)*

### PASTA OF THE MOMENT

a seasonal creation with the most inspiring ingredients of amador county

### 10 LAYER LASAGNA (+5pp)

ten layers of paper-thin hand-made pasta layered with bellwether farms ricotta, parmesan, herbed bechamel, burrata, organic tomato sauce

### GRILLED HANGAR STEAK

grilled and marinated hanger steak, herb butter

PAN SEARED DIVER SCALLOPS (+\$5pp)

chef Tim's seasonal preparation

WINTER VEGGIE CASOULET

black lentils, white beans, shiitake mushrooms, roasted acorn squash, morrocan aromatics, lemon zest

LEMON & GARDEN HERB ROASTED CHICKEN

mary's chicken slow-roasted with herbs lemon, and savory chicken gravy

BRAISED SHORTRIBS

slow simmered in redwine, bay, garlic, onion with chimicuri

PORK TENDERLOIN

grilled nimqn ranch pork loin with roasted apple & sage butter

WILD WEST COAST FISH

cooked with seasonal ingredients to complement your other selections

ELEMENTAL SHRIMP & GRITS

jumbo prawns, white wine, calabrian chili butter, grass valley yellow corn grits

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*SIDES (SELECT 1 FOR TABLE OR +\$5 PER PERSON FOR TWO)*

parmesan mashed potatoes - roasted herbed fingerling potatoes - roasted brussel sprouts - black rice-root veg mash, creamy polenta

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*DESSERT (SELECT 1 FOR TABLE)*

BREAD PUDDING

sourdough chocolate and dried cherry bread pudding with creme anglaise

PEAR GALETTE

pears and such

CARAMEL APPLE CRISP

roasted apples, housemade crumble top, salted caramel

CHOCOLATE POT DU CREMES

(served individual). need description

