

Mendocino Dinner Banquet

-15-25 guest minimum-

FIRST COURSE

Choose one of the following:

Black Bean Soup with sour cream and salsa
Caesar Salad with garlic croutons and shaved parmesan cheese

MAIN COURSE

Choose one of the following:

Pan Roasted Chicken breast in a mustard crust
Lemon aioli, mashed potatoes, arugula dressed with sherry vinaigrette,
applewood bacon and cherry tomatoes

Grilled Fish of the day
Chef's Daily Fish special

Angel Hair Pasta
Angel hair and vine-ripened tomatoes, nicoise olives, capers, garlic,
Basil leaves, chiles and extra virgin olive oil

Grilled Idaho Kobe Steak
Masami Kobe beef with crimini and porcini mushroom sauce, mashed
potatoes With Brie cheese and spinach

Roasted Meatloaf
Individual rounds of beef and veal wrapped with applewood bacon and
stuffed With blue cheese. Served with pan gravy, shitake mushrooms, Blue
Lake green beans, asparagus, and mashed potatoes

Grilled Pork Rack Chop
Chipotle honey glaze sauce, roasted garlic mashed potatoes and roasted
Asparagus wrapped in prosciutto

DESSERT:

Chef's Choice

\$32.95 per person plus tax & 20% gratuity