

Salads

Made with locally grown vegetables and baby field greens

Cranberry Walnut

Sun-dried cranberries and caramelized walnuts, gorgonzola crumbles with house balsamic vinaigrette

Pear and Pecan

D'Anjou pears, candied pecans, julienned red bell pepper, goat cheese with a champagne vinaigrette

Accompaniments

Gourmet Baby Vegetables

Chef selected seasonal vegetables, steamed and lightly sautéed in an herb butter sauce

Potato Boulettes

Potato dumplings stuffed with prosciutto and 3 cheeses served with bleu cheese demi glaze

Wild Mushroom Risotto

Chef selected mushrooms with sweet basil and spinach

Entrées

Santa Maria Style Tri-Tip

Marinated, grilled and served with a bleu cheese demi glaze

Roulades of Beef

Herb marinated sirloin stuffed with wild mushrooms, spinach, roasted garlic and bleu cheese topped with a cracked peppercorn béarnaise sauce

Asiago Chicken

Stuffed with three cheeses, sundried tomatoes and basil, topped with an asiago cream sauce

Chicken Cordon Blue

Stuffed with ham and swiss cheese, breaded, baked and served with a roasted red pepper cream cheese

