

Amuse Bouche

SPOONS

Potato gnocchi, sautéed Bosc pears in a gorgonzola crème sauce
Served in a ceramic spoon and then garnished with micro chervil

BOXES

A filled Brioche
With a sauté of wild mushrooms and asparagus tips

BOWLS

Pan seared scallop on fava bean puree
Then garnished with tabiko caviar and watercress

CUPS

Mango cappuccino with crème fraiche
Served in a demitasse cup then garnished with cayenne pepper

SHOTS

A trio of seasonal soups

ROLLS

Nigiri sushi
With wasabi and pickled ginger



Soups

ENGLISH PEA AND COCONUT

Garnished with crème fraiche

BUTTERNUT SQUASH

Garnished with chives, mascarpone, and a crostini

RUSTIC POTATO LEEK

Garnished with crispy tower of leeks

ASPARAGUS

Garnished with citrus crème fraiche

ROASTED TOMATO-FENNEL

With puffed pastry top

SEAFOOD BISQUE

Garnished with citrus crème fraiche

GAZPACHO

Chilled fresh tomato and seasonal vegetables

SUMMER MELON GAZPACHO

Chilled summer melons and citrus fruits

CHILLED CORN CHOWDER

Garnished with crème fraiche



Appetizers

SEARED AHI NICOISE

A bed of sautéed haricots verts, baby new potatoes,
Kalamata olives, caper berries,
And heirloom baby tomatoes

TOMATO THREE WAYS

Petite portions of
Tomato & fennel soup,
Caprese stick
Mini blt

RUSTIC CRAB CAKE

On a bed of arugula
With a bright citrus-avocado salsa

SLEEVE BONED QUAIL

On baby rocket greens

SEARED ASIAN DUCK

With baby bok choy and a ginger plum sauce

POACHED PACIFIC GROUPE

In a saffron broth
With matchstick vegetables
A crostini with tomato fennel coulis

GRILLED PANCETTA WRAPPED PRAWN

On a lemon risotto cake
With red pepper aioli

ASPARAGUS THREE WAY

Petite portions of
Asparagus soup
Asparagus wrapped in phyllo
Asparagus with oranges and a citrus ginger glaze

Distinction



Salads

ALEX'S SIGNATURE SPRING MIX SALAD
Gorgonzola cheese, caramelized walnuts,
Thinly sliced pear with a citrus vinaigrette

RETRO BLEU SALAD
Wedge of iceberg lettuce,
Shaved red onion haystack,
Pancetta with a creamy bleu cheese dressing

HEARTS OF ROMAINE CAESAR SALAD
House made garlic croutons,
Shaved parmesan reggiano
With house made Caesar dressing

ARUGULA AND RED OAK LEAF GREENS
Baby heirloom tomatoes,
Red torpedo onion with aged balsamic vinaigrette

BABY SPINACH SALAD
Mushrooms, egg, red onion,
Applewood bacon and warm bacon vinaigrette

VINEYARD SPANICH SALAD
Dried cranberry, crumbled gorgonzola, caramelized
pecans
With raspberry vinaigrette

CALIFORNIA SPRING MIX
Crusted Chevre medallion,
With aged balsamic vinaigrette

HEIRLOOM TOMATO SALAD "CAPRESE"
Fresh mozzarella, basil leaves
With balsamic and EVOO
Seasoned with sel marin and cracked black pepper

VINEYARD COBB SALAD
Dried cherries, smoked chicken,
Triple crème Brie wedge, avocado, frisee greens,
With raspberry vinaigrette



Simplicity



Seasonal Salad Options

ORANGE AND ASPARGUS SALAD
Greens, toasted sesame
With orange ginger vinaigrette

RED AND ORCHID WATERMELON SALAD
Farmstead feta, coriander seeds
Drizzled with raw honey

GRILLED PEACH SALAD
Red oak leaf lettuce,
Toasted almond crusted goat cheese medallion
With Sherry vinaigrette

HEIRLOOM BEET SALAD
Arugula, crumbled goat cheese
With lemon garlic vinaigrette

Flavorful

Poultry

ROASTED ROSEMARY BREAST OF CHICKEN

Mashed potatoes, and roasted root vegetables

CHICKEN MARSALA

Sautéed mushrooms in a rich Marsala sauce
With garlic mashed potatoes and seasonal vegetables

CHICKEN SALTIMBOCCA

Roasted chicken paillard with prosciutto, gruyere, and sage
With potato pave and asparagus

GRILLED BONELESS BREAST OF FREE RANGE CHICKEN

On a potato galette with tomato relish and grilled seasonal vegetables

ROASTED DUCK BREAST

On a bed of jasmine rice, baby bok choy
With an orange-chili sauce

WINE COUNTRY SEARED DUCK BREAST

On a wild mushroom risotto cake with bitter greens,
And a drunken cherry compote

TUSCAN CHICKEN

With white beans, sautéed Swiss chard, pancetta,
And a warm tomato, basil relish



Beef

BRAISED BEEF SHORT RIBS

Infused mashed potatoes
With roasted root vegetables

HOUSE PRIME RIB

Roasted and served with horseradish crème fraiche, au jus,
Twice baked potato with creamed spinach

CERTIFIED ANGUS BEEF FILET NAPOLEON

Layered Maui sweet grilled onion, portobello mushroom
With infused mashed potatoes and wilted spinach

CERTIFIED ANGUS BEEF TENDERLOIN

With zinfandel reduction, crispy leeks,
Potato pave, and glazed baby carrots

HANGER STEAK

With orzo, Mediterranean relish,
And grilled vegetables

TOP SIRLOIN STEAK

House marinated
With buttermilk mashed potatoes,
And baby French beans



Pork and Lamb

LOIN OF PORK

Rubbed in a house spice
With smoked apples, sweet potato galette
Crème fraiche, and caramelized vegetables

GRILLED DOUBLE-CUT PORK CHOP

Smoked apples, mashed sweet potatoes
With braised red and green cabbage slaw

ROASTED KUROBUTA PORK

A port wine demi-glace with house made chutney,
Crispy wild mushroom risotto cake, roasted seasonal vegetables

SEARED GOLDEN BROWN PORK CHOP

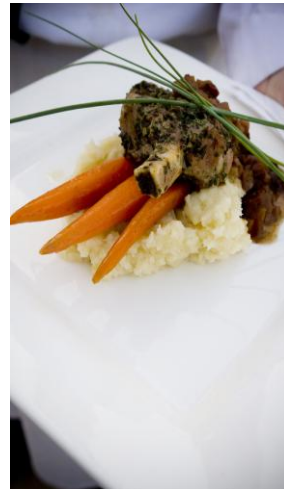
Creamy garlic mashed potatoes with glazed stemmed baby carrots

PREMIUM DOMESTIC LAMB LOIN CHOP

Marinated in lemon, rosemary, garlic, and olive oil
Served on a bed of Tuscan white beans with red and yellow peppers,
Grilled baby artichokes and a Mediterranean citrus fennel coulis

GRILLED PREMIUM DOMESTIC RACK OF LAMB

With pistachio-mint pesto
Roasted potato pave and sautéed vegetables



Seafood

POACHED FILET OF FRESH RED SALMON

On a bed of braised greens with a light chardonnay beurre blanc
Crispy baby tri-color potatoes

PACIFIC HALIBUT "NICOISE"

On a bed of haricots verts,
Crisp pan fried new potatoes
With a warm caper berry, kalamata olives, tomato relish

SEARED FILET OF FRESH SEA BASS

With a crispy Finn potato and Maui onion galette,
Market vegetables, with a pickled fennel-lemon relish

CRISPY SEARED SEA SCALLOPS AND JUMBO TIGER PRAWNS

With California romesco sauce, pan fried baby Finnish potatoes
Sautéed market baby green beans and toasted almonds

SPICY BLACKENED SEA BASS

With a sweet tart wild cherry glaze,
Basmati and wild rice with poached currents
and julienne zucchini

GRILLED FILET OF FRESH RED SALMON

With crisp artichoke and Maui onion galette, citrus crème fraiche,
Spring asparagus and grilled baby artichokes,
With a spicy mango papaya salsa

GRILLED SAHSIMI GRADE AHI TUNA

Served on a bed of stir fried
Napa cabbage, Torpedo onion, julienne carrots, and colorful peppers,
With a ginger mango sauce

PACIFIC MAHI MAHI "NICOISE"

Poached vine ripe heirloom tomatoes, extra virgin olive oil,
Haricots verts, baby new potatoes, kalamata olive
In a light caper berry sauce



Vegetarian

ROASTED EGGPLANT TOMATO BASIL NAPOLEON

Layered spinach pasta, ricotta, fresh oregano,
Roasted garlic, onion, wild mushrooms,
Mozzarella and parmesan

STUFFED PORTABELLO MUSHROOM

With spinach, mushrooms, sun dried tomatoes, and mozzarella cheese
Finished with a fresh pesto and tomato salsa

MUSHROOM RISOTTO

Wild mushrooms in a house made vegetable stock
With shaved parmesan

CREAMY POLENTA

A ragu of white wine, shallot and mushroom
With Grana Padano

FRESH RED PEPPER RAVIOLI

Filled with caramelized onions, chard, ricotta and parmesan cheeses
On a bed of arugula, pepitas, and parmesan



Desserts

WARM CHOCOLATE "VOLCANO" TORTE

Served with a raspberry sauce and chantilly crème

RUSTIC PEAR TART

Served open face

With warm caramel and chantilly crème

FRESH STRAWBERRY SHORTCAKE "NAPOLEONS"

Fresh berries between layers of puff pastry

With fresh whipped cream

WARM CARAMELIZED APPLE TART

With caramel drizzle and chantilly crème

APPLE WALLET

With caramel sauce and chantilly crème

LEMON TART

MINI PIES

Banana, coconut, lemon

BOURBON PECAN TART

Served with bourbon cream sauce

CLASSIC TIRAMISU

Layers of rich creamy chocolate, espresso and mascarpone

CLASSIC CRÈME BRULÉE

with a caramelized sugar crust

Topped with fresh seasonal berries

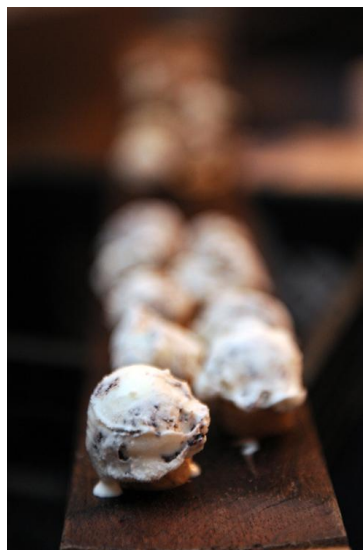
VANILLA BEAN PANNA COTTA

With fresh mixed berries

Delectable



Delightful



Delicious

