

First Course

Crab Stuffed Prawn
Corn Bread Pudding, Piquillo Bisque

Parmesan Risotto
Vegetables, Mushrooms, Roasted Chicken Jus

Herb Crusted Bison Carpaccio
Baby Red & Green Romaine "Caesar" Salad
Estate Garden Salad
Marcona Almonds, Roasted Pears,
Estate Honey Vinaigrette

Lobster Infused Tomato Soup
Saffron Panna Cotta, Lobster Roe

Entrees

Black Angus Filet Mignon
Gorgonzola Brulee, Parsnip Whipped Potato, Petite Carrots,
Wild Huckleberry
(add 2 roasted scallops \$10)

Prosciutto Wrapped Pheasant
Smoked Potato Puree, Broccolini, Carrot Jus

Wild Striped Bass
Truffled Sunchoke Puree, Roasted Mushrooms,
Tomato Tapenade, Veal Jus

Red Wine Braised Short Rib
Whipped Sweet Corn, Horseradish Parmesan Gnocchi

Desserts

Chocolate Cranberry Terrine
Caramelized Cranberries, Pistachio Gelato

Pumpkin Crème Brulee
Gingerbread Cookies

Selection of House-made Sorbets or Ice Creams

\$48 per guest