

# Mint Dinner

## Family Style Service

### On the table...

sliced artisanal breads with butter and sea salt  
whipped sweet potato and mascarpone dip with balsamic onions + crostini

### Salad choose one *(additional salad \$4 per person)*

bloomsdale spinach and endive with dates, persimmons, pepitas,  
sheep milk cheese, maple cream dressing

or

baby gems caesar salad with traditional dressing and garlic butter croutons

### Entrée choose 2 *(additional entrée selection \$8 per person)*

| *entrees served with seasonal roasted market vegetables,  
ancient grains blend + fingerling potatoes confit* |

roasted pork shoulder with caramelized shallot-cider jus

miso glazed black cod with seaweed butter

meyer lemon & herb roasted all natural Jidori Farms chicken

scottish salmon with chive fondue

cabernet braised beef short ribs

### Dessert choose 1

lemon curd tart with toasted meringue | flourless chocolate torte with raspberry  
traditional carrot cake

### Beverages

Water, Iced Tea, Coffee & Hot Teas

\$45 per person (excluding tax and service charge), 20 person minimum