



## *The Marine Room*

ELEGANT DINING ON THE SURF

### Reception Menu

#### **ENHANCEMENT PRESENTATIONS**

Minimum 20 Guests

##### **MARKET FIELD VEGETABLE CRUDITE**

*Roasted Lipstick Peppers, Eggplant, Zucchini, Baby Carrots  
Cremini, Cauliflower Rainbow, Teardrop Tomatoes  
Creamy Pesto Dressing, Espelette Vanilla Onion Dip  
\$ 10.50 Per Person*

##### **HAND CRAFTED RUSTIC CHEESES**

*Walnuts, Sun-dried Figs, Apricots, Grapes  
Basket of Assorted Water Crackers and Crusty Breads  
\$ 12.50 Per Person*

##### **COUNTRY CHARCUTERIE BOARD**

*Artisanal Pate, Prosciutto, Saussisson Sec, Duck Confit Rillettes  
Balsamic Mustard, Cornichons, Figs, Tapenade, Crusty Bread  
\$ 13.50 Per Person*

##### **SASHIMI AHI TUNA AND YIN YANG ROLLS**

*Seaweed Salad, Wasabi, Hot Soy Sauce, Pickled Ginger  
Yuzu Ponzu  
\$ 14.50 Per Person*

##### **VANILLA RUM HICKORY SMOKED ORGANIC SALMON**

*Red Onion Tomato Relish, Corn Rye Toast, Three Raisins Bread  
Lemon Crème Fraîche, Espelette Tobiko Pearls  
\$ 15.50 Per Person*

##### **OCEANS HARVEST**

*Aromatic Scented Shrimp, Snow Crab Claws, North Pacific Oysters  
Kettle One Cocktail Sauce, Organic Lemons, Lobster Remoulade  
Classic Mignonette  
\$ 19.50 Per Person*

*\* 18% service charge and applicable sales tax not included*



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#### **CARVING STATIONS**

*Complimentary Chef Attendant*

*Artisanal Breads*

#### **KALBI GLAZED NATURAL BERKSHIRE PORK TENDERLOIN**

*Green Onion Pancake, Pickled Apple*

*Shoju Lemongrass Reduction*

*\$16.50++ per person*

#### **HONEY CIDER BRINED CALIFORNIA TURKEY BREAST**

*Peach Cranberry Relish, Haricot Vert Almond Salad*

*Aromatic Vya Vermouth*

*\$14.50 per person*

#### **FREE RANGE COLORADO VEAL RIBEYE**

*Leek Honshimeji Casserole, Ginger Tomato Jam*

*Tellicherry Thyme Jus*

*\$21.50 per person*

#### **MAPLE CHILI GLAZED BRANDT FARMS PRIME RIB**

*Forest Mushrooms, Smoked Onion Tart Cherry Marmalade*

*20 Year Old Royal Ambrosante Sauce*

*\$18.50 per person*

#### **MID-WESTERN ANGUS BEEF TENDERLOIN**

*Roasted Artichokes, Pommery Mustard, Horseradish Aioli*

*Old Vine Zinfandel Sauce*

*\$20.50 per person*

#### **COUNTRY MEADOW RACK OF LAMB**

*Ratatouille, Green Tea Mint Jelly, Star Anise Candied Shallots*

*Petit Syrah Sage Jus*

*\$22.50 per person*

*\* 18% service charge and applicable sales tax not included*