

Marine Room Luncheon Party Menus Summer Fall 2008

There is a Food and Beverage Minimum .(Plus 18% Service Charge & 7.75%
California State Tax).

Following are Examples of our Luncheon Party Menus; they are Subject to Seasonal Item and Ingredient Upgrades.

\$25

APPETIZER

Blue Crab Tortilla Soup

Avocado Relish, Cilantro Pesto
Pepitas

Spring Corn Bisque

Yucatan Duck Sausage, Goat Cheese
Parsley Truffle Oil

ENTREE

Maple Chili Smoked Turkey Cobb Salad

Sweet Corn, P'tit Basque, Mango
Ver Jus Chervil Vinaigrette

Tangerine Kalbi Spiced Organic Chicken Salad

Butter Lettuce, Stone Fruit Spring Roll
Asian Pears, Sesame Cilantro Dressing

DESSERT

Blue Sky Ranch Organic Hibiscus Lemon Tart

Lavender Chantilly, Raspberries
Vanilla Meringue

Coffee, Hot Tea & Iced Tea Included

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\$31

APPETIZER

Scottish Smoked Salmon

Almond Griddle Cake, Avocado Beignet, Watercress
Capers, Pomegranate Reduction

Blue Heron Farm Magenta ~ Mâche Salad

Blue Heron Farm Magenta, Sage Ciabatta Crisp, Date Marmalade
Tupelo Verjus Dressing

Spring Corn Bisque

Yucatan Duck Sausage, Goat Cheese
Parsley Truffle Oil

ENTRÉE

Nectarine Kalbi Glazed Australian Butterfish

Asian Crab Risotto, Honshimeji, Micro Mint
Galangal Sake Infusion

Classic Seafood Crêpes

Shrimp, Bay Scallop, Crabmeat, Mushrooms
Lobster Corail Cream

Fulton Valley Farm's Organic Chicken Breast

Candied Shallot, Haricots Vert, Venere Rice
Lemoncello Thyme Jus

DESSERT

Espresso and Vanilla Bean Cobblestone Pie

Toasted Hazelnuts, Chocolate Nuggets
Hot Butterscotch Sauce

Fallbrook Blood Orange Sorbet

Three Citrus Biscotti
Mint Sprig

California Cheesecake

Exotic Fruit, Mara des Bois Strawberry Coulis
Bittersweet Chocolate Stick

Coffee, Hot Tea & Iced Tea Included

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\$37

APPETIZER

Smoked Almond Dukkah Coated Wild Prawns

Agrumes Bulgur Tian, Coriander Sprouts
Ancho Chile Aioli

Maple Togarashi Cured Kobe Beef Carpaccio

Cocoa Nibs, Roomano, Watercress, Ume-Su Vinegar
Horseradish Oil, Guava Pâte de Fruit

Redwood Hill Goat Cheese Brûlée

Blue Heron Farm Magenta, Sage Ciabatta Crisp, Preserved Fig Coulis
Tupelo Verjus Dressing

ENTRÉE

Pomegranate Macadamia Crusted Loch Duart Scottish Salmon

Multigrain Timbale, Baby Bok Choy, Linguça
Buddha Hand Verbena Essence

Pistachio Crusted Maine Diver Scallops

Red Quinoa, Heirloom Melon, Boudin Blanc, Lemon Basil
Absinthe Emulsion

Country Meadow Rack of Lamb

Ras El Hanout, Leek Humboldt Fog Bread Pudding, Rosebud Jam
Old Vine Grenache Reduction

DESSERT

Dulce de Leche Caramel Cheesecake

Almond Shortbread, Meringue Kiss
Mara des Bois Sauce

Royal Kahana Crème Brûlée

Roasted Hawaiian Pineapple, Plantain Chip
Cassia Sugar Crunch

Gold Dusted El Rey Chocolate Cake

Spicy Cocoa Nibs, Morello Cherry Coulis
Pistachio Tuile

Coffee and Hot Tea Included

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\$45

APPETIZER

Amaranth Oat Crusted Blue Crab Cake

Saffron Soba Noodles, Serrano Ham, Micro Kohlrabi
Persian Cucumber Miso Broth

Rose Geranium Braised Brandt Prime Short Rib

Royal Trumpets, Bosc Pear, Pain d'Epices
Minus 8 Icewine Gastrique

Signature Maine Lobster Bisque

Enokis, Pancetta, Yuzu Cream
Pepitas Twist

ENTRÉE

Sesame Peppered Ruby Red Ahi Tuna

Thai Rice, Fennel Mango Salad, Avocado Beignet
Pinot Gris Hibiscus Sauce

Midwestern Black Angus Filet Mignon

Wasabi Chive Potato, Shiitake Butter, Red Onion Compote
Imperial Stout Reduction

Western Australian Lobster Tail

Mascarpone Purple Potato, Asparagus, Heirloom Melon
Saffron Verjus Butter

DESSERT

Trilogy...

Gianduja Hazelnut Crunch
Sun Dried Blueberry Zinfandel Brûlée
Blue Sky Ranch Hibiscus Lemon Tart

Coffee and Hot Tea Included

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