

TENDER GREENS

AUTUMN BUFFET

Salads

Orecchiette, Broccolini, Caramelized Garlic, Chili Flakes, Preserved Lemon and Parmesan

Wild Mushroom Salad with Wild Arugula and Speckled Romaine, Parmesan Dressing

Harvest Salad of Orchard Fruit, Point Reyes Blue Cheese, Candied Walnuts, Cider Vinaigrette

Salad of Quinoa, Roasted Beets, Radish, Cucumber and Dill

Marinated Baby Lima Beans, Red Pepper, Garlic and Kale

Faro Wheat, Cauliflower and Roasted Butternut Squash

Romaine Hearts, Parmesan and Garlic Croutons, Caesar Dressing,

Baby Spinach, Goat Cheese and Hazelnuts, Cabernet Vinaigrette

Main Dishes

Seared Albacore Tuna, Salsa Verde

Grilled Salt and Pepper Free Range Chicken

Grilled Chipotle Barbeque Chicken

Slow Cooked California Boneless Beef Short Ribs

Braised Lamb Osso Bucco

*Vegetarian Option Available Upon Request

Side Dishes

Yukon Gold Mashed Potatoes

Roasted Cauliflower, Pine Nuts and Shallots

Slow Cooked Cavalo Nero with House Smoked Bacon

Roasted Fingerling Potatoes

Roasted Brussel Sprouts with Grain Mustard Vinaigrette