

**Dinner Menu**

**5/26/21**

First Course

**Baby Organic Lettuces**

Citrus Segments, Candied Pecan, Mt. Tam Tripe Cream Brie  
Vanilla-Grapefruit Vinaigrette

Main Course

**Halibut Filet**

Braised in Cream with Garlic & Thyme  
Served with a Ragout of Peas & a Saffron-Vanilla Beurre Blanc

Or

**Risotto Of Asparagus & Meyer Lemon**

Chive Emulsion, Parmesan

Dessert

**Vanilla Bean Panna Cotta**

Strawberry-Rhubarb Compote

*(Small Tasting Portion)*

**Birthday Cake**

Chocolate, Raspberry

1200

*For up to Seven Guests  
Service & Gratuity Included*