



BRONZE DINNER MENU

SALAD

For your guests, you may choose one:

SONOMA COUNTY FIELD GREENS
balsamic vinaigrette

SMALL CAESAR SALAD
freshly shaved Parmesan cheese and croutons

ENTRÉE

Choose Three:

GRILLED PORK TENDERLOIN
red wine stone ground mustard demiglace

ANGEL HAIR PASTA WITH SMOKED CHICKEN
and sugar snaps served in a light tomato sauce

GRILLED SALMON
basil cream sauce

LEG OF LAMB
rosemary red wine demiglace

MEDITERRANEAN CHICKEN
chicken breast sautéed with artichokes, lemon, garlic, capers, fresh herbs

THE VEGETARIAN
Saffron Risotto finished with chanterrelles, green onions and Parmesan cheese

Entrées are served with appropriate starch and two fresh vegetables.

DESSERT

Choose one:

TRIPLE RICH CHOCOLATE TORTE
APPLE STRUDEL with vanilla ice cream

COFFEE OR TEA

\$34.00 per guest, plus tax and 18% service charge