

Northern California Buffet

Wine Country

Laura Chenel Goat Cheese with Baby Champagne Grapes
Dried Sonoma Apricots, Dates and Pistachios
Petaluma Breast of Chicken with Goat Cheese and Fig Marsala Sauce
Roasted Sonoma Lamb, Rosemary, Kalamata Olive Jus
Goat Cheese Au Gratin Potatoes

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Monterey Bay

Dungeness Crab Gazpacho "Shooters"
Bay Shrimp and Calamari Fennel Salad with Opal Basil Vinaigrette
Pistachio Crusted Abalone
Chardonnay Wine Butter
Tarragon Salmon
Artichoke Tomato Coulis
Roasted Sirloin of Carmel Valley Beef
Forest Mushroom Syrah Sauce

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San Francisco

Clam Chowder with Sourdough Crostini
Seafood Chipino with Artichoke and Tomato Broth
Seared Ahi Tuna, Fingerling Potatoes and Tender Green Bean Salad
Napa Mustard Vinaigrette

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From the Valley

Organic Field Greens, Toasted Almonds and Dried Fruits
Balsamic Vinaigrette
Asparagus and Roasted Bell Pepper Salad
Grilled Bob White Quails, Sun-dried Tomato and Basil Polenta, Roasted Garlic Jus

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Santa Cruz Coast

Long Stem Chocolate Dipped Strawberries
Santa Cruz Mountain Berry Torte with Balsamic Mascarpone Cream
Caramel Puffs
Ghirardelli Chocolate Flourless Cake
Red D'Anjou Pear Poached in Bonnie Doon Cabernet

with Homemade Cinnamon Ice Cream
Warm Santa Clara Valley Fig and Pistachio Crisp
Fresh Fruit Tartlets

Pete's Brewed Coffee

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Additional Suggestions

Beverage

Premium California Wine Bar

Entertainment

We Suggest "Virtual Reality" Games
