



Organic, Sustainable Seated Dinner

Baby or Savoy Spinach Salad
with Cypress Grove "Purple Haze" Goat Cheese,
Currants, Toasted Hazelnuts, Shaved Fennel, and Lavender Vinaigrette

or

Baby Arugula and Mixed Baby Greens
with Sliced D'Anjou Pears, Black River Blue Cheese Crumbles,
Toasted Pecans, and Fresh Balsamic Vinaigrette

Roasted Loch Duart Natural Raised Scottish Salmon Fillet
Served with Passion Fruit Beurre Blanc
and
Grilled Niman Ranch Flat Iron Steak
with Shiitake Mushroom Cabernet Demi-Glace

Russian Fingerling Potatoes with Garlic and Rosemary

Roasted Vegetables with Pecan Gremolata
organic carrots, Italian zucchini, yellow squash,
sweet red peppers, and roma tomatoes

Assorted Artisan Dinner Rolls and Butter
Rustic French, Kalamata, and Romano

Capay Organic Brittany Lane Peach Napoleon
with Devon Cream and Peach Schnappes