



West Coast Elegance Plated

Appetizers (Choose One)

Lobster Bisque – Silky-smooth with Cognac cream and herb oil

Roasted Beet & Goat Cheese Salad – Golden and red beets, whipped chèvre, arugula, spiced walnuts, citrus vinaigrette

Duck Confit Croquette – Crispy pulled duck leg croquette with caramelized shallots, thyme jus, and apple purée

Sorbet

Seasonal Fruit Sorbet – A refreshing palate cleanser, chef's choice flavor of the day

Entrées (Choose One)

Beef Tenderloin Filet – Cabernet demi-glace, truffle whipped potatoes, haricots verts, roasted baby carrots

Seared Cod – On a bed of saffron risotto, sautéed spinach, and tomato-caper beurre blanc

Prosciutto-Wrapped Chicken Breast – Stuffed with spinach and Boursin, served with pommes Anna, asparagus, and roasted garlic jus

Butternut Squash Ravioli (Vegetarian) – Sage brown butter, toasted almonds, shaved Asiago, and crispy kale

Desserts (Choose One)

Harrison Cheesecake – New York-style cheesecake with strawberry glaze, fresh berries, and whipped cream

Lemon Tart – With lemon curd filling, toasted meringue peaks, candied lemon slice, and a dusting of icing sugar

White Chocolate Mousse – Served in a chocolate cup with raspberry coulis, fresh mint, and chocolate curls