

*Symphony*  
\$103.95/pp

AN EXQUISITE PLATED DINNER FEATURING THE FINEST INGREDIENTS

**PRE-CEREMONY  
BEVERAGE SERVICE**

*Fresh basil lemonade, iced tea & water upon guest arrival*

**FOUR-TRAY  
PASSED HORS D'OEUVRES**

**STRAWBERRY BRUSCHETTA**

*Aged balsamic, honey & crispy basil*

**TRUFFLE SLIDER**

*Petite brioche bun, black truffle cheese, heirloom tomato, garlic aioli & crispy onion strings*

**MINI CHARCUTERIE CONE**

*Salami, white cheddar, dried fruit, green olive & grissini bread stick*

**CALIFORNIA CRAB CAKE**

*Avocado mango relish & micro cilantro*

**FIRST COURSE**

**FARMER'S MARKET SALAD**

*Mesclun greens, hot house cucumber, watermelon radish & pepitas*

**BREAD BASKET**

*Rosemary focaccia, brioche knot rolls, multi-grain pretzel baton, herb grilled flat bread & creamery butter*

**ENTRÉE**

(Choose two or  
make a dual entrée plate)

**ROMA BAKED SALMON**

*Herb compound butter, shallots & lemon zest*

**Basil Basmati**

*Zucchini, red peppers & pine nuts*

**Asparagus Spears**

*Lemon zest butter*

**Carrot Soufflé**

**VINTNER'S CHICKEN**

*Herb marinated chicken breast & fire-roasted tomato fig sauce*

**Tri-Color Pee Wee Potatoes**

*Chervil butter*

**Haricots Verts**

*Almond brown butter*

**Carrot Soufflé**

**ZINFANDEL-BRAISED SHORT RIBS**

*Slow-braised, rich Zinfandel jus & gremolata*

**Mashed Yukon Gold Potatoes**

*Caramelized onions*

**Broccolini**

*Marcona almonds & sherry vinegar*

**Glazed Baby Carrots**

Vegetarian option included:

**BUTTERNUT SQUASH RISOTTO CAKES**

*Goat cheese, basil, zucchini & tomato coulis*

**COFFEE & DECAF SERVICE**

*Chocolate chips, cinnamon sticks, sugar, French vanilla and hazelnut flavoring, black & herbal teas*

