

Valentine's Day Sweetheart's Dinner & Dance 2017

HORS D'OEUVRES

French Meatball
with a roasted walnut brandy cream sauce

Wild Mushroom and Gorgonzola Soufflé

Fresh Tomato and Basil Bruschetta
with olive tapenade

SALAD

Epicurean Greens
with oranges, strawberries, candied pistachios, and goat cheese,
served with an aged balsamic vinaigrette

Fresh Baked Rosemary Focaccia
with creamy butter

ENTRÉE CHOICES

(select from one of the three choices)

Beef & Shrimp Plate

Beef filet with a brandy demi-glace sauce, grilled jumbo shrimp with a sherry cream and tomato relish, and mashed potatoes with crème fraiche haricots vert with roasted almonds, and a carrot soufflé

Chicken Plate

Herb roasted chicken breast with a lemon tarragon sauce, topped with an heirloom tomato relish, and mashed potatoes with a crème fraiche haricots vert with toasted almonds, and a carrot soufflé

Vegetarian Plate

Grilled butternut squash risotto cakes with red peppers, zucchini, and goat cheese, served in a roasted tomato and sage sauce haricots vert with toasted almonds, and a carrot soufflé

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DESSERTS

Flourless Chocolate Torte
with dark chocolate ganache and fresh raspberries

Layered Lemon Whipped Cream Cake
with a fresh berry sauce

Chocolate Covered Strawberries

BEVERAGES

Iced Tea

Ice Water

Glass of Champagne
(or Sparkling Cider)

Special Blend Regular and Decaf Coffee
with assorted flavorings, sugar cubes, whip cream, and chocolate chips

Assorted Black and Herbal Teas

AVAILABLE FOR PURCHASE

Featured Santa Barbara and Central Coast Wines

Domestic and International Beer

Soft Drinks

All menu selections are subject to change without notice

Special Dietary Meal Needs

*We are typically able to accommodate MOST special requests with a minimum of 7 days advance notice.
Please call our catering office to make those arrangements at (805) 522-5163*