

Duet Dinner Package

**SUMMER 2021
JUNE - AUGUST**

FOR GROUPS OF 30 OR MORE.

72 PER PERSON

WE REQUIRE A GUARANTEED FINAL COUNT OF EACH ITEM SEVEN (7) CALENDAR DAYS PRIOR TO EVENT.

PASSED HORS D'OEUVRES

SELECT FIVE PASSED HORS D'OEUVRES FROM BELOW

BUTTER LETTUCE CUPS

SUN-DRIED TOMATO RELISH, MIXED OLIVES, RED WINE GASTRIQUE

PETIT DUNGENESS CRAB CAKES

BELL PEPPER, CHIVES, FRESH CRAB MEAT, PEPPER AIOLI

SMOKED SALMON

POTATO PANCAKE, DILL CREMA, CHIVES

TOMATO & ARTICHOKE BRUSCHETTA

BLISTERED TOMATOES, CARAMELIZED ONIONS, ROASTED GARLIC PURÉE

PONZU CHICKEN SKEWERS

PANKO-ENCRUSTED CHICKEN BREAST, SESAME-CITRUS-SWEET SOY GLAZE

BRAISED PORK TOAST

BRAISED PORK SHOULDER, PICKLED CABBAGE, FRIED SHALLOTS
GRILLED GARLIC FOCACCIA

MINI BEEF WELLINGTONS

WILD MUSHROOM DUXELLES, TENDER FILET MIGNON
ROLLED IN LIGHT AND FLAKY PUFF PASTRY

GRILLED GARLIC PRAWNS

SKEWERED GULF PRAWNS, PESTO-GARLIC AIOLI

SALADS

SELECT ONE SALAD FOR ENTIRE GROUP

MIXED GREENS

PICKLED ONION, POINT REYES FARMSTEAD BLUE CHEESE
SPICED ALMONDS, ROASTED SHALLOT-CHAMPAGNE VINAIGRETTE

CAESAR SALAD

CHOPPED ROMAINE, HOUSE-MADE DRESSING, CROUTONS
PARMIGIANO-REGGIANO

DUET ENTRÉES

SELECT ONE COMBINATION OF TWO PROTEINS FOR ENTIRE GROUP.

DOUBLE R RANCH FILET MIGNON

5-OZ CHARGRILLED CENTER-CUT BEEF TENDERLOIN, SAUCE BORDELAISE

CHEF'S DAILY SEAFOOD

DAY BOAT FISH SELECTION, CORN SUCCOTASH

GARLIC PRAWNS

SAUTÉED WITH GARLIC AND FRESH HERBS, LEMON BEURRE MONTÉ

BAKED ORGANIC CHICKEN

BASIL-TOMATO RELISH

LOBSTER

6-OZ MAINE COLD WATER TAIL, OVEN ROASTED IN WHITE WINE AND BUTTER

FOR AN ADDITIONAL PRICE

VEGETARIAN OPTION AVAILABLE UPON REQUEST

DESSERTS

SELECT ONE DESSERT FOR ENTIRE GROUP

CHOCOLATE MOUSSE CAKE

CHOCOLATE CAKE, MOUSSE, GANACHE, HAZELNUT ROYALTINE

BLUEBERRY CHEESECAKE

GRAHAM CRACKER, LOCAL BERRIES, BLUEBERRY COMPOTE
LEMON CURD

PRICES AND MENU ARE SUBJECT TO CHANGE. NO SUBSTITUTIONS.
A TAXABLE 20% SERVICE CHARGE AND SALES TAX ARE ADDITIONAL.

à La Carte Dinner Enhancements

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MINIMUM 30 GUESTS.

"LATE NIGHT" MAC & CHEESE

SMOKED FONTINA, GRUYÈRE
BACON, CARAMELIZED ONION AND BROCCOLI ON THE SIDE
4.50 PER PERSON

PRIME RIB SLIDERS

SLOW-ROASTED PRIME RIB SHAVED THIN, CARAMELIZED ONIONS, HORSE RADISH CREAM
5.50 PER PERSON

TOMBO TUNA SLIDERS*

PICKLED VEGETABLE SLAW, SPICY RÉMOULADE, MISO-SESAME VINAIGRETTE
6 PER PERSON

SEAFOOD CEVICHE*

SHRIMP, SEASONAL FISH, SCALLOPS, AVOCADO CREMA, TOMATILLO PICO
6 PER PERSON

PORK BELLY SLIDERS

ACHIOTE, TOMATILLO, PICKLED CHAYOTE, PASILLA-AVOCADO COULIS, QUESO FRESCO
4 PER PERSON

GRAND PLATEAU*

COURT-BOUILLON POACHED PRAWNS, FRESHLY SHUCKED OYSTERS
CRAB LEGS, COCKTAIL SAUCE, LEMON, SAUCE MIGNONETTE
14 PER PERSON

BAKED BRIE EN CROÛTE

DOUBLE-CREAM BRIE BAKED IN PUFF PASTRY, CROSTINI, DRIED FRUIT, CANDIED NUTS
60 PER HALF WHEEL

ARTISANAL CHEESES

ASSORTED ARTISANAL CHEESES, CROSTINI, DRIED FRUIT, CANDIED NUTS
6 PER PERSON

CHICKEN "WINGS"

BONELESS ORGANIC CHICKEN, HOUSE-MADE HOT SAUCE, BUTTERMILK DRESSING
5 PER PERSON

FRESH FRUIT

SEASONAL DISPLAY, DEVONSHIRE CREAM
5 PER PERSON

ARTISANAL GRILLED CHEESE

HOUSE-MADE BRIOCHE, FONTINA, SWEET APPLES, TRUFFLE OIL
5.50 PER PERSON

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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.