

# 2017 SATURDAY GRADUATION LUNCH PROGRAM

TWO Seatings:

**1st seating: 11:30 until 1:15, 12:00 until 1:45,  
and 12:30 until 2:15**

**2nd seating: 1:30, 2:00, and 2:30**

Regular menu for parties of 8 or less

Prix Fixe 3 course set menu for parties of 9 or more.

**\*Tax and Gratuity not included in fixed price\***

**We will require a credit card number  
with expiration date as a deposit.**

**Cancellations no later than  
Monday June 5, 2017, by 4pm**

We hope you will join us  
for an elegant and celebratory afternoon!

**Please call us at 805-966-9676 to make reservations**

***See Graduation Lunch Menu  
on following page***



Lunch

# *Congratulations Graduates!*

## First Course

**Gourmet Greens with Toasted Pinenuts and Red Tomatoes**

With our Herb Vinaigrette

or

**Homemade Roasted Corn Chowder**

With Pancetta and Yukon Potatoes

## Entrees

**Menu Choice \$ 31.95**

**Chicken Picatta on Truffle Butter Whipped Yukon Potatoes**

With a Lemon Caper Cream Sauce

**Shredded Phyllo Wrapped Tiger Prawns, Flash Fried**

**Served with a Coconut Curry Dipping Sauce**

On Napa Cabbage Salad with Mandarin Oranges, Toasted Almonds,  
Julienne Vegetables and our Sesame Asian Vinaigrette

**Sauteed Chicken on Penne Pasta with a Homemade Chipotle Cream**

With Caramelized Onions, Tomatoes, Roasted Red Peppers, Sweet Basil  
and Fresh Grated Parmigiano Reggiano

**Arborio Risotto with Sauteed Wild Mushrooms, Fresh Asparagus and Artichokes**

With Toasted Walnuts, a Fresh Grated Parmigiano Reggiano Cream and a Gourmet Truffle Oil



## Entrees

**Menu Choice \$ 37.95**

**Paella...Fresh Steamed Mussels, Manila Clams, Bay Scallops,  
Tiger Prawns, Chicken and Chorizo Sausage**

On Saffron Rice with Tomatoes, Cilantro and Anaheim Chiles, in a Garlic Herb Broth

**Grilled Fresh Salmon Filet on a Crispy Homemade Potato Crepe**

and a Port Wine-Marsala Wild Mushroom Cream

**Five Peppercorn Crusted Flat Iron Steak**

With Whipped Yukon Gold Potatoes, a Whole Grain Dijon Zinfandel Sauce  
and our Roasted Corn and Wild Mushroom Salsa

## Desserts

**Callebaut Belgian Dark Chocolate Mousse**

**Tahitian Vanilla Bean Creme Brulee**

**2017  
FRIDAY, SATURDAY, AND SUNDAY  
GRADUATION DINNER PROGRAM**

**TWO Seatings:**

**1st seating: 5 or 5:30 until 7:30, 6 until 8:00**

**2nd seating: 7:45 and 8:15 pm**

**Regular menu for parties of 6 or less**

**Prix Fixe 3 course set menu for parties of 7 or more**

**\*Tax and Gratuity not included in fixed price\***

**We will require a credit card number  
with expiration date as a deposit.**

**Cancellations no later than  
Monday June 5, 2017, by 4pm**

**We hope you will join us  
for an elegant and celebratory evening!**

**Please call us at 805-966-9676 to make reservations**

***See Graduation Dinner Menu on following page***



Dinner

# *Congratulations Graduates!*

**First Menu Choice \$ 39.95**

## **Appetizers**

**Gourmet Greens with Toasted Pinenuts and Red Tomatoes**  
With Our Herb Vinaigrette

**Vegetable Curry Puff Pastry Empanadas**  
With a Mild Jalapeno Cilantro Aioli

**Fresh Roasted Corn and Pancetta Chowder**  
With Yukon Gold Potatoes

## **Entrees**

**Homemade Basil Fettuccine with Sauteed Tiger Prawns**  
With Homemade Pesto, Tomatoes, Fire Roasted Peppers  
and a Smoked Mozzarella Cream Sauce

**Wild Mushroom Stuffed Chicken Breast on Fresh Herb Risotto**  
With a Tomato Marsala Cream

**Vegetable Napoleon**  
A Gorgonzola Potato Cake layered with a Grilled Portobello, Grilled Eggplant,  
Sauteed Garlic Spinach and Grilled Polenta  
On a Roasted Tomato Sauce Finished with Sauteed Wild Mushrooms



**Second Menu Choice \$ 49.95**

## **Appetizers**

**Shredded Phyllo Wrapped Fresh Tiger Prawns with a Coconut Curry Sauce**  
On an Asian Napa Cabbage Salad with Black Sesame Seeds

**Grilled Pears and Roasted Red Beets on Gourmet Mixed Greens**  
With Candied Walnuts, Gorgonzola Cheese and our Honey Balsamic Vinaigrette

**Duck Confit on Wild Mushroom and Goat Cheese Quesadilla**  
With Gourmet Greens and our Balsamic Reduction

## **Entrees**

**Roasted Barbeque Pork Shank on a Chipotle Honey Adobo Sauce**  
With a Roasted Corn, Potato, and Double Smoked Bacon Hash

**Herb Crusted Fresh Salmon Filet with a Fresh Roasted Corn and Wild Musroom Salsa**  
on a Pinot Noir Cream accented with a Hint of Dijon Mustard

**Seared Fresh Sea Scallops on a Sundried Cherry Cous Cous**  
With a Caviar Champagne Beurre Blanc and Sauteed Baby Bok Choy

**Five Peppercorn Crusted Flat Iron Steak**  
With Whipped Yukon Gold Potatoes, a Whole Grain Dijon Zinfandel Sauce  
and our Roasted Corn and Wild Mushroom Salsa

## **Desserts for Both Menus**

**“Like Water For Chocolate” Surprise with a Fresh Raspberry Coulis**  
**Tahitian Vanilla Bean Creme Brulee**

**Apple and Sundried Cherry Strudel with Tahitian Vanilla Creme Anglaise and Caramel Sauce**