

Breakfast Tables

all breakfasts include freshly brewed starbucks regular and decaffeinated coffee, assorted tazo teas and condiments, orange juice, cranberry juice, house baked pastries and breakfast breads, fruit preserves, honey and sweet butter.

la verne table

12

freshly brewed starbucks regular and decaffeinated coffee, assorted tazo teas and condiments, orange juice, cranberry juice, house baked pastries and breakfast breads, fruit preserves, honey and sweet butter

valley continental

15

sliced seasonal fruits and berries, house made granola, assorted cold cereals

empire table

25

fruit muffins, house baked croissants, sliced seasonal fruits and berries, farm fresh scrambled eggs, western style skillet potatoes, thick slab smoky bacon and breakfast sausage

mt. baldy table

31

buckwheat griddle cakes with pure maple syrup, scrambled farm fresh eggs, grilled maple cured ham, thick slab smoky bacon, smoked chicken apple sausage, buttermilk biscuits, central valley potato and sweet onion hash browns, and seasonal fruits and berries

enhancements

steel cut irish oatmeal with sundried fruits	3
mini yogurt parfaits	4
high desert bacon, egg and cheese biscuit	5
house blended seasonal fruit smoothies	4
grilled angus strip with scrambled crate-free eggs	12
duck trap smoked salmon with Bermuda onion, tomato	8
fresh baked bagels with low fat, regular, flavored cream cheeses	4
scrambled egg whites	4
challah bread french toast, date butter and pure maple syrup	6
market fresh fruit display	2

action enhancements

freshly prepared omlette station	
with choice of cheddar, swiss, maple ham, smoky bacon, sweet pepper, onion, tomato, and spinach	9
Belgian waffles made to order with whipped cream, mixed berry compote, pure maple syrup, and sweet cream butter	8

Prices do not include 21% taxable service charge or state sales tax. Prices are subject to change. There will be a \$50.00 labor charge for groups of less than 30 guests.

Plated Breakfast

All plated breakfasts include freshly brewed starbucks regular and decaffeinated coffee, assorted tazo tea and condiments, fresh squeezed orange and cranberry juices.

farm fresh eggs 15

farm fresh scrambled eggs with thick slab smoky bacon, central valley potato and sweet onion hash browns and whole wheat toast

french toast 17

cardamom scented challah bread french toast with California medjool date butter

eggs benedict 19

soft poached crate-free eggs with grilled maple cured ham on brioche with hollandaise and western style skillet potatoes

roasted sustainable market vegetable frittata 18

roasted sustainable market vegetable frittata with fresh capriole goat cheese and whole grain toast

enhancements

steel cut irish oatmeal with sundried fruits	3
mini yogurt parfaits	4
chicken apple sausage(2)	6
sweet pork sausage(2)	5
thick slab smoky bacon(2)	5
house blended seasonal fruit smoothies	4
duck trap smoked salmon with Bermuda onion, tomato	8
fresh baked bagels with low fat, regular, and flavored cream cheeses	4
fresh baked pastry basket, assorted fruit preserves, and sweet butter	2

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Inland Empire Brunch

48

brunch includes freshly brewed starbucks regular and decaffeinated coffee, assorted tazo teas and condiments, orange juice, cranberry juice, house baked pastries and breakfast breads, fruit preserves, honey and sweet butter

sliced seasonal fruits and berries

freshly prepared omlette station with choice of cheddar, swiss, maple ham, smoked bacon, sweet peppers, onions, tomato, and spinach

western style skillet potatoes

fresh baked mini bagels with low fat, regular, and flavored cream cheeses

duck trap smoked salmon and smoked farm raised rainbow trout with Bermuda onion, sliced vine-ripe tomato, and caper berries

organic spinach salad with roasted seasonal pears, toasted walnuts and stilton blue with roasted pear miso vinaigrette

roasted seasonal vegetable antipasti with spicy long Italian peppers

grilled natural chicken breast with slow roasted tomato ginger compote

carved NY strip loin with wild mushroom madiera glaze

house baked cookies, chocolate chunk brownies, individual finger desserts, and petits fours

enhancements

assorted cold cereals	3
steel cut irish oatmeal with sundried fruits	4
chicken apple sausage	6
pork link sausage	5
thick slab smoky bacon	5
house blended seasonal fruit smoothies	4
buckwheat griddlecakes with pure maple syrup	5
scrambled egg whites	4
eggs benedict with maple grilled ham and hollandaise	
challah bread French toast with California date butter	5
seasonal wild mushroom risotto with reggiano parmesan	5
blackened atlantic salmon with caramelized sweet onion and thyme	8
Belgian waffles made to order with whipped cream, mixed berry compote, pure maple syrup, and sweet cream butter	8

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AM Breaks

fresh 8

seasonal fruit with chamomile syrup
roasted almonds
natural yogurts
assorted house blended fruit smoothies

doughnut hole 10

fresh fried dough
warm chocolate ganache
confectioner's sugar
warm cinnamon fondant
rainbow sprinkles
house made strawberry jam

morning perk 10

freshly brewed starbucks regular and decaffeinated coffee
assorted tazo teas
infused French press coffee
flavored syrups and condiments
amaretto biscotti, house baked cookies, and chocolate dipped strawberries

baker's dozen 13

breakfast breads including banana nut, carrot, orange poppy
toffee pecan swirls
house baked petit croissants and petit pain au chocolate
bagels with assorted cream cheeses
starbucks frappuchino

catch a buzz 12

starbucks frappuccino
red bull
chocolate dipped biscotti
chocolate covered coffee beans
whole fresh fruit

enhancements

fresh brewed starbucks regular and decaffeinated coffee
assorted tazo teas and condiments 3
flavored vitamin water 5
red bull and sugar free red bull 6
whole fresh fruit 4
energy bars 5
fresh house baked cookies 3
seasonal house blended fruit smoothies 4
starbucks frappuccino bottled coffee 5
individual bags kettle chips 3
individual bags pretzels 3
house brewed iced tea or lemonade

PM Breaks

high octane 14

red bull and sugar free red bull
monster energy drink
house baked cookies and chocolate chunk brownies
energy bars
roasted almonds and spicy pecans

back country snack 13

cashew, sundried cherry, corn nuts
assorted roasted nuts
sundried organic fruits
spicy beef jerky
bottled water

cheese and fruit 12

selection of domestic and imported cheeses
seasonal fruits and berries
artisanal breads, crackers and crostini
still and sparkling bottled water

at the Fair 14

hand cut French fries, fried pickles
buttered popcorn
chorizo corn dogs
cinnamon dusted fried dough
assorted sodas

milk & cookies 12

peanut butter, chocolate chunk, oatmeal raisin
white chocolate macadamia, & sugar cookies
double chocolate brownies and blondies
skim, 2%, whole and chocolate milk

enhancements

fresh brewed starbucks regular and decaffeinated coffee
assorted tazo teas and condiments 3
flavored vitamin water 5
red bull and sugar free red bull 6
whole fresh fruit 4
energy bars 5
fresh house baked cookies 3
seasonal house blended fruit smoothies 5
starbucks frappuccino bottled coffee 4
individual bags kettle chips 3
individual bags pretzels 3
house brewed iced tea or lemonade 3

Lunch Tables

all lunch tables include freshly brewed starbucks regular and decaffeinated coffee, assorted taza teas, iced tea, condiments and ice water

classic deli 26

new potato, caramelized onion, and fresh dill salad

local mixed baby greens with vine ripe tomato, cello cucumbers, shaved bermuda onion with creamy ranch and Italian dressings

sliced top round of beef, maple cured ham, roasted turkey breast, genoa salami, aged swiss, sharp cheddar, and pepper jack

traditional egg and watercress salad and albacore tuna salad

sliced vine-ripe tomato, green leaf lettuce, sweet bermuda onions, and dill pickles

whole grain mustard, Dijon mustard, and mayonnaise, kiaser rolls, seeded rye, whole wheat and sour dough bread

house baked cookies and chocolate chunk brownies and blondies

the tuscan 32

hearty minestrone with basil pesto

vine ripened tomato with fresh winchester farms mozzarella, reduced balsamic, extra virgin olive oil and basil

traditional caesar salad with white anchovies, focaccia croutons and shaved reggiano parmesan

roasted artichoke, shaved fennel and alphonso olives with lemon marjoram vinaigrette

grilled tuscan chicken skewers with oregano and sweet garlic eggplant dipping sauce

potato gnocchi with sweet italian sausage and spicy roasted tomato basil sauce

wild maine mussels with shallot, garlic, hot Italian peppers, roma tomatoes and thyme

sustainable market vegetables

cannoli with ricotta cream, petit ny style cheesecake

deli and tuscan enhancements

tuscan white bean and sausage soup 3

Italian wedding soup with escarole and meatballs 4

grilled calamari and sweet roasted pepper salad with watercress oil 6

chilled gemilli and cured yellow tomato, aged ricotta and olive oil 4

sweet tomato and buckwheat soup 3

roasted wild mushrooms, Israeli couscous with lemon oil 5

sangiovese braised short ribs with celery root puree 7

porcini dusted salmon with sweet onion rosemary relish 7

roasted corn risotto with smoked tomato thyme relish 5

grilled italian vegetables with meyer lemon oil 4

veal osso bucco with stewed tomato and cerignola olives 9

assorted Italian cheeses with crostini and chef select dips 5

chocolate layer cake 5

Southwest fiesta

29

jicama and green papaya slaw

baja shrimp, black bean and roasted corn salad with cilantro vinaigrette

iceberg, teardrop tomato and sweet pepper salad with chipotle ranch dressing

roasted chicken and cheese enchilada with green chili and tomatillo

marinated skirt steak fajitas with fire roasted peppers and sweet onions

refried beans with jalapeno, onions and melted jack cheese

warm flour tortilla, guacamole, salsa, shredded jack, sour cream and jalapeños

petite caramel flan, margarita mousse, crispy churros with cinnamon and sugar

enhancements

sopa de calabasas 3

cilantro lime dirty rice 3

ancho rubbed pork loin with mole sauce 7

black bean and roasted pork soup with cilantro cream 3

shredded pork and roasted poblano burritos 5

corn tortilla chips with house made pico de gallo 3

grilled chicken and cheese quesadilla 5

high desert barbecue

29

jalapeño cheddar corn bread

vine-ripened tomato and charred sweet onion salad with fresh thyme

creamy cole slaw

new potato, caramelized onion, and fresh dill salad

char grilled chorizo sausage with spicy mustard

grilled chicken breast with sweet chili cilantro glaze

house smoked adobo rubbed beef brisket

charro beans with roasted jalapeno

bourbon pecan pie and apple crisp

enhancements

corn on the cob 3

mini pulled pork sandwiches 5

smoked texas sausage with condiments 5

sliced beef tri-tip with roasted corn chipotle salsa 6

vegetarian chili 3

macaroni and aged cheddar cheese 4

peach or apple cobbler 4

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SoCal table

34

Santa Monica farmer's market greens, sliced cucumbers, tomato, red onion and Winchester farms cheddar

central valley potato salad with caramelized onion, roasted garlic and thyme

organic root vegetable salad with couscous and mint

oven roasted Shelton's chicken breast with wild mushroom, pepper, and tomato caponata

seared California golden rainbow trout with citrus tarragon compote

sweet pepper risotto with capriole fresh goat's cheese

pudwill farms berry tart

california almond scented cheesecake

enhancements

roasted lamb leg with roasted garlic, olive oil and spearmint 8

NY strip loin with wild mushroom madiera glaze 9

grilled pacific salmon with meyer lemon thyme sauce 5

organic spinach salad with roasted seasonal pears, toasted walnuts and

stilton blue with roasted pear miso vinaigrette 4

seasonal vegetable antipasti with spicy long Italian peppers 4

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Chilled Plated Lunch

all chilled plated lunches include, ice water, ice tea, freshly brewed starbucks regular and decaffeinated coffee, oven baked dinner rolls, and sweet butter

grilled chicken roasted orange salad

21

crisp hearts of romaine, jicama sticks with grilled chicken breast, California avocado, vine-ripened tomato, roasted orange vinaigrette

oven roasted turkey wrap

19

oven roasted natural turkey breast, shredded romaine, roma tomato, and sweet onion cranberry relish, in a whole wheat tortilla
wild mushroom pasta salad

baba ghanoush vegan wrap

16

roasted eggplant, shredded spinach, daikon sprouts, cello cucumber, diced tomato and fresh mint with toasted sesame dressing
roma tomato and cucumber salad with fresh thyme

enhancements

spicy black bean with aged cheddar soup 3

tuscan white bean soup with lemon oil 3

mixed greens with tomato, cucumber and carrot miso vinaigrette 4

baby tango with teardrop tomato and fresh mozzarella and basil pesto 4

roasted tomato and buckwheat soup 3

tiramisu 4

classic carrot cake 4

chocolate layer cake 4

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Hot Plated Lunch

all hot plated lunches include, ice water, ice tea, freshly brewed starbucks regular and decaffeinated coffee, sustainable market vegetable, oven baked rustic bread, and sweet butter

pan seared California red trout 18
sundried tomato brown rice, roasted poblano chili beurre blanc

grilled flank steak 21
elephant garlic mashed potato, caramelized shallot syrah glaze

pan roasted natural chicken breast 17
roasted corn risotto, smoked tomato thyme jus

flame grilled center cut pork loin 20
fingerling potato, cocoa caraway glaze

parchment baked farm raised salmon 24
butter beans, roasted artichoke rosemary broth

pan roasted spinach and feta stuffed chicken breast 20
roasted yukon potato, fennel chardonnay broth

grilled porcini dusted beef tenderloin 28
caramelized onion mashed potato, port lime leaf glaze

pan roasted gulf shrimp pasta 25
orecchiette pasta with grilled tomato, extra virgin olive oil

enhancements

tuscan white bean soup with truffle oil 3
petite greens, tomato, cello cucumber and carrot miso vinaigrette 4
smoky corn chowder 3
baby tango with goat cheese, pita crisps and champagne vinaigrette 4
teardrop tomato and fresh mozzarella with mizuna and basil pesto 5
bittersweet chocolate mousse cup 5
flourless chocolate cake 5
individual carrot cake 5

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Grab and Go

all grab and go lunches include assorted soda, individual boulder chips and whole fresh fruit

roasted turkey club wrap 17

sliced roasted turkey, smoked bacon with domestic camembert
red skin potato salad

ancho marinated beef tenderloin 22

roasted eggplant and morbier cheese on ciabatta
orecchiette pasta salad with roasted artichoke, kalamata olives, haricots verts and asiago cheese

char grilled chicken 18

salsa verde, vine ripened tomato and caramelized bermuda onion on whole grain bread
new potato and green onion salad

Roasted Portabello Wrap 16

roasted Portobello mushrooms, yellow tomato, bermuda onions and watercress with reduced
balsamic
hummus

enhancements

still and sparkling water	3	
red bull or sugar free red bull energy drink		6
energy bar	5	
choice of favorite candy	4	
house baked chocolate chunk cookie	3	
house baked brownie or blondie	3	

Reception Tables

chilled seafood (50 pp. min.) 18
west coast oysters, jumbo gulf shrimp, wellfleet clams, smoked California golden trout and crab claws
served with cocktail sauce, spicy aioli and warm lemon butter

artisanal domestic cheese 7
Chef's select assorted domestic cheeses such as, cheddar, aged provolone and rogue blue cheese served with crusty baguette and crackers

antipasto 11
herb grilled vegetables and dried Italian meats, with selection of oil cured olives, roasted artichokes, preserved tomatoes, grissini and soft foccacia

crudités 6
crisp raw vegetables, pesto cream and chipotle ranch dip

sushi and sashimi (50 pp. min.) 21
(based on four pieces per person)
california rolls, salmon rolls, vegetable rolls spicy tuna maki assorted nigiri and sashimi soy, pickled ginger and wasabi

seasonal fruit 8
gold pineapple, grapes, assorted melons and seasonal berries

Cold Canapés

beef carpaccio on potato rosti	5
garlic cheese with pecan phyllo cup	4
black bean hummus crostini	4
crab stuffed artichoke heart	5
fruit kebab	3
lime shrimp and garlic confit	4
prosciutto wrapped melon	4
crab and mango salad on English cucumber	5
smoked salmon pinwheel	5
seared tuna with wasabi cream	6

Hot Canapés

beef empanadas	4
goat cheese and sweet pear phyllo	3
mini cheese pizza	3
tamarind chicken brochette	4
baby lamb chops with pink pepper Dijon	6
ginger soy marinated beef satay	4
bacon wrapped scallop	5
lemongrass skewered chicken	4
coconut shrimp	5
crab stuffed mushroom	5

Work Tables

handmade guacamole 8

handmade guacamole with tortillas and tortilla chips

pasta 15

grilled tomato, asparagus and shrimp gemelli

rigatoni with saffron pancetta cream

served with shaved reggiano parmesan, fresh herbs, and foccacia

peking duck 19

crisp duck, cucumber, hoison sauce and scallion pancakes

risotto 17

(choose two of the following)

shiitake and roasted sweet corn

rock shrimp, lemon zest and thyme

caramelized onion and prosciutto

lump crab and asparagus

dim sum 15

pot stickers, dumplings, gyoza, cha shu buns

assorted dipping sauces

whole tom turkey (serves 35) 325

honey glazed, whole grain mustard, cranberry ginger chutney

angus NY strip loin (serves 25) 350

long pepper rubbed, roasted, port lime leaf glaze

pork loin (serves 35) 275

molasses vinegar cured, roasted, ginger sweet soy glaze

roasted prime rib of beef (serves 35) 375

peppercorn crusted and herb crusted prime rib

au jus, horseradish cream

domestic rack of lamb (serves 10) 195

miso mint rubbed and roasted

mint chimichurri

roasted tenderloin of beef (serves 20) 350

horseradish and cabernet demi glaze

Dinner Tables (50 pp. min.)

all dinner tables to include freshly baked crusty dinner rolls, sweet cream butter, brewed starbucks regular and decaffeinated coffee, tazo tea and ice water

Mt. Baldy

44

mixed market baby greens with roasted red pearl onions, toasted almonds, crumbled fresh goat cheese, and white balsamic vinaigrette

french bean salad with caramelized sweet onions, roasted roma tomato, meyer lemon and extra virgin olive oil

vine ripened tomato, charred red onion and roasted chili in epazote oil

grilled ruby trout with fresh herb kalamata vinaigrette

pan roasted natural chicken breast with roasted sweet pepper walnut sauce

roasted seasonal potato with fresh thyme

fruit cobblers with fresh whipped cream

ny style cheesecake

enhancements

roasted market beet salad with walnuts, blue cheese and sherry vinaigrette 5

garlic and red miso NY strip with rosemary long pepper glaze 9

heirloom carrot "rappe" with lemon and olive oil 5

toasted couscous and heirloom tomato salad 5

wild mushroom miso soup 4

Mediterranean

50

orecchiette pasta salad with roasted artichoke, kalamata olives, haricots verts and asiago cheese

baby greens with fennel, green onion and smoked tomato vinaigrette

traditional caesar salad with white anchovies

potato gnocchi with rock shrimp, arugula and tiny tomatoes

fennel roasted chicken breast with lemon pinot grigio broth

boneless braised beef short ribs with ruby port

sustainable market vegetable

chive parmesan risotto with olive oil

tiramisu and cannoli

chef's select assorted desserts

enhancements

sliced italian meats with selection of oil cured olives 7

vine ripened tomato with fresh buffalo mozzarella, reduced balsamic, extra virgin olive oil and basil 5

italian wedding soup with tiny meatballs and escarole 4

soft taleggio polenta 4

High Desert BBQ 46

crisp cole slaw

iceberg, teardrop tomato and sweet pepper salad with chipotle ranch dressing

penne pasta salad with tomato, green onion and crumbled blue cheese

bbq pulled pork with vinegar bbq sauce and soft brioche rolls

char grilled chicken breast with grilled tomato and shallot

carved maple ancho rubbed beef tri tip with spicy maple demi

fried sweet potato

sustainable market vegetables

cheddar jalapeno corn bread

chef's select assorted desserts

apple crisp

enhancements

southern sweet tea 2

grilled arctic char with smoked eggplant and thyme 8

slow cooked texas style bbq beef ribs 6

spice rubbed roasted half chicken with garlic molasses glaze 5

assorted house baked cookies and brownies 4

Rising Sun 44

spicy udon noodle salad with sesame ginger dressing

gulf shrimp and miso soup with dulce seaweed

sweet chili kim chee with crisp water chestnuts

asian chicken skewers with sweet soy glaze and green onion

soy soaked grilled salmon with asian vegetables

shredded pork with spicy chili pepper

sustainable market vegetable

lime leaf infused jasmine rice

chef's select desserts

enhancements

seared shrimp with green curry coconut broth 7

stir fry ginger beef over buckwheat soba noodles 6

sweet and sour lemongrass chicken 5

tasting of assorted green teas 4

Spring/Summer

54

grilled asparagus and organic cantaloupe with proscuitto and balsamic drizzle
mixed greens, capriole goat cheese, grape tomato and toasted almonds with Dijon vinaigrette
fresh mozzarella and roasted heirloom forono beets, cracked pepper, sea salt and basil oil

coriander crusted NY strip with sweet garlic cilantro glaze
shredded kurabota pork shoulder with tomatillo salsa and lime cabbage slaw
seared "white tuna" with roasted fennel saffron broth
grilled organic chicken breast with wild spring mushroom green onion ragout

citrus spiked Israeli couscous with mint and cilantro

assorted petit desserts
summer berry tartlet

enhancements

cucumber gazpacho with cilantro and mint 4
icicle radish and spring pea salad with watercress and lemon oil 5
roasted grain fed chicken with roasted cippolini and summer fava oil 6
assorted heirloom tomato with olive oil and fleur de sel 5

Above and beyond

75

petite chive potato blini with smoked salmon roe and crème fraiche
wild arugula and peppercress with roasted seckle pears and burnt honey vinaigrette
rare seared yellowfin tuna with baby tot soi, sweet ginger and carrot miso vinaigrette

ancho rubbed prime rib of beef with green chili polenta and caraway scented mole
honey and thyme roasted domestic lamb rack with seasonal wild mushrooms
Pacific king salmon with lemon scented heirloom tomato compote
crisp muscovy duck breast with dried high country cherries and foie gras

roasted rose fingerling potato
seasonal market vegetable

selection of seasonal assorted cakes pies and pastries

enhancements

roasted heirloom and black night carrots with mizuna and thyme oil 5
grilled farm raised sturgeon with savory garlic vanilla glaze 8
assorted west and east coast oysters with traditional accompaniments 7
dungeness crab and sweet corn risotto with smoked tomato bouillon 6

Holiday 60

roasted chestnut soup with thyme scented crème fraiche
baby spinach, golden raisins, toasted pumpkin seed, smoky bacon pumpkinseed oil vinaigrette
frisee, red endive and watercress with maytag blue and dried cranberry champagne vinaigrette

parchment baked rosemary atlantic salmon with chard, winter leeks and crisp pancetta
roasted turkey with cranberry, orange and sage chutney
braised boneless short ribs with port lime leaf glaze
maple rubbed pork rib with fennel pollen sweet onion relish

candied bourbon yams
whipped central valley potato

winter root vegetable hash

enhancements

niman ranch sliced ham with whole grain mustard 6
lobster pumpkin risotto 12
pan roasted gulf shrimp with stewed tomato, lemon and thyme 8

choice of 2 protein 50

choice of 3 protein 56

Plated Dinner

all plated dinners include ice water, iced tea, freshly brewed starbucks regular and decaffeinated coffee, sustainable market vegetables, oven baked rustic bread and sweet butter

sage marinated chicken 24

stilton creamy polenta, pinot noir root vegetable jus

colorado rack of lamb 34

chive mashed potato, thyme scented demi glace

grilled beef tenderloin 32

roasted seasonal fingerling potatoes, stewed tomato ginger compote

pecan crusted atlantic salmon 26

Israeli couscous, fennel pumpkinseed broth

roasted chicken breast 24

baby butter beans, smoked pepper bouillion

olive oil poached lobster tail with grilled beef tenderloin mkt

caramelized shallot mashed potato, cabernet truffle glaze

pan roasted salmon with organic chicken breast 26

tiny potatoes, saffron coriander sauce

char grilled NY strip 28

central valley potato, smoked shiitake rosemary glaze

ginger mirin cured pork loin 25

roasted plantain, tamarind ginger glaze

potato gnocchi 22

wilted arugula, teardrop tomatoes, truffle thyme broth

soup enhancements

roasted butternut squash with sage oil 4
smoky bacon corn chowder 4
sweet bell pepper and lump crab 6
lobster bisque 6

salad enhancements

arugula frisee with roasted pear, blue and burnt honey vinaigrette 4
traditional caesar salad with pecorino crisps 4
organic tango with haystack goat cheese, pita crisps and sherry
vinaigrette 4
mixed greens, petite tomato, cucumber and champagne vinaigrette
3

vine ripened tomato with buffalo mozzarella and pesto oil 5

dessert enhancements

chocolate mousse cup 4
flourless chocolate cake with bittersweet chocolate sauce 5
tiramisu with espresso glaze 4
lemon orange napoleon with fresh berry compote 5
apple brown butter tart 4
vanilla crème brulee tart 5