



Menus are seasonal and change daily. The dishes you have to choose from could be quite different from the ones listed below but the number of selections will be the same. Vegetarian selections will be included in the conference menu and we can meet any special requests that you may have.

Sample Dinner Menu

First Course

Scallops Waldorf - Granny Smith Apple Butter, Warm Bacon-Raisin Vinaigrette, Fuji Apple, Celery, Walnuts

Second Course

Genesis Growers Salad - Grilled Fruits, Aged Gouda, Sherry Molasses Vinaigrette

Third Course

Roasted Filet Mignon - Potato Puree, Roasted Carrot, Winter Greens, Bearnaise
Wild Striped Bass - Brandade, Preserved Lemon, Turnips, Lemon Buerre Blanc
Roasted Free Range Farm Chicken - Hazelnut Romesco, Yukon Potato-Smoked
Chicken Hash, romanesco, Baby carrots

Sides Served Family Style

Roasted Fingerling Potatoes & Charred Green Beans- Guanciale, Lemon

Dessert

Tahitian Vanilla Bean Crème Brûlée - Black and White Cookies, Berries