

## Duet Dinner Package

SPRING 2022  
MARCH - MAY

FOR GROUPS OF 30 OR MORE.

77 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

**ROASTED RED PEPPER HUMMUS** 

SHAVED SHALLOTS, FRIED PARSLEY, PITA CHIP

**PETIT DUNGENESS CRAB CAKES**

BELL PEPPER, CHIVES, FRESH CRAB MEAT, PEPPER AIOLI

**ENDIVE SPEARS**  

RIO VISTA ENDIVE, LOCAL BUTTERNUT SQUASH, BALSAMIC REDUCTION

**DELMONICO BRUSCHETTA**

EYE OF RIB EYE, SMOKED TOMATO JAM, HORSERADISH CRÈME, ARUGULA

**PONZU CHICKEN SKEWERS**

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

**PROSCIUTTO-WRAPPED SCALLOP** 

PEA PISTOU, BALSAMIC SYRUP

**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, FOCACCIA CROUTONS  
CHERRY TOMATOES

### DUET ENTRÉES

SELECT ONE COMBINATION OF TWO PROTEINS FOR ENTIRE GROUP

**DOUBLE R RANCH FILET MIGNON**

5-OZ CHARGRILLED BEEF TENDERLOIN, ROASTED SHALLOT DEMI-GLACE  
BORDELAISE DEMI-GLACE

**DAY BOAT SEAFOOD** 

ROASTED GARLIC-ASPARAGUS PURÉE

**GARLIC PRAWNS**

SAUTÉED WITH GARLIC AND FRESH HERBS, LEMON BEURRE MONTÉ

**BAKED ORGANIC CHICKEN**

SMOKED PARSNIP PURÉE

**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

**CITRUS CHEESECAKE**

GRAHAM CRACKER, LEMON CURD  
SHORTBREAD CRUMBLE, WHIPPED CREAM

PRICES AND MENU ARE SUBJECT TO CHANGE. NO SUBSTITUTIONS.  
A TAXABLE 20% SERVICE CHARGE AND SALES TAX ARE ADDITIONAL.  
\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## *à La Carte Dinner Enhancements*

### SPRING 2022 MARCH - MAY

MINIMUM 30 GUESTS.

#### **BBQ PORK BELLY SLIDERS**

PICKLED RED ONION, DEL RIO ARUGULA, PEPPER JACK CHEESE  
5 PER PERSON

#### **"LATE NIGHT" MAC & CHEESE**

SMOKED FONTINA, GRUYÈRE, BACON, PORK BELLY, HERBED GREMOLATA  
5.50 PER PERSON

#### **PRIME RIB SLIDERS**

SLOW-ROASTED PRIME RIB SHAVED THIN, CARAMELIZED ONIONS, HORSERADISH CREAM  
6 PER PERSON

#### **AHI TUNA SLIDERS\***

SMOKED VEGETABLE SLAW, SPICY RÉMOULADE, MISO-SESAME VINAIGRETTE  
7 PER PERSON

#### **SEAFOOD CEVICHE\***

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

#### **GRAND PLATEAU\***

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

#### **BAKED BRIE EN CROÛTE**

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

#### **ARTISANAL CHEESES**

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

#### **MINI CHICKEN POT PIE**

VOL-AU-VENT, MIREPOIX, CREAM, ENGLISH PEAS  
5 PER PERSON

#### **FRESH FRUIT**

SEASONAL DISPLAY, DEVONSHIRE CREAM  
5 PER PERSON

#### **ARANCINI**

ARBORIO RICE, BASIL PESTO, TENDER ONION, SMOKED MOZZARELLA  
5.50 PER PERSON

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