



Summer Dinner Menu

First Bites

Lobster or Ahi Poke Spoons
Artichoke & goat cheese arancini With onion dip
Grilled Haloumi w/ honey and pistachios

Salad

CA Caesar with tomato, avocado
Parmesan crisps & brioche croutons
Artisan Bread Butter & Olive Oil

Main Event:

Macadamia Encrusted Local Halibut
Grilled Mediterranean Lamb Chops and Riblets
Crispy Smashed Potatoes
Veggies: Corn, Peppers & Mushrooms

Dessert:

Almond Poppyseed Olive Oil Cake
w/ Vanilla Bean Ice Cream
Assorted Macarons or Truffles

Fun Beverage: CA Gold Cocktail
Wine Pairings Available Too