

# ***French Garden New Year's Eve Gala 2014***

## ***Amuse Bouche***

### ***First Course***

**Dungeness Crab Bisque with Mediterranean Mussels & Chive Oil**

**Savory French Garden Crepes ~ Veg**

Wild Mushrooms, Butternut Squash, Goat Cheese, Huckleberry Balsamic Reduction

**French Garden Farm Kale Caesar Salad ~ Veg, GF**

Queso Fresco Caesar Vinaigrette, Served on a Cheese Bowl, Grilled Crostini

### ***Second Course***

**House Smoked Chicken Raviolis**

Mascarpone, Wild Chanterelle Mushrooms,  
Aged Achadinha Capricious Goat Cheese

**House Smoked Salmon ~ GF**

Gluten Free Buckwheat Blinis, Meyer Lemon Crème Fraiche and Oscietra Caviar

**Crispy Niman Ranch Pork Belly ~ GF, Dairy Free**

French Flageloet Beans, Chorizo, House Dried Tomatoes, Winter Farm Squash,  
Bright Lights Swiss Chard and Tarragon Sauce

**Stuffed Winter Farm Squash ~ Vegan, GF**

Red Quinoa, Cumin, Wild Mushrooms,  
Braised Organic Swiss Chard, Organic Baby Root Vegetables

### ***Third Course***

**Poached Maine Lobster ~ GF**

Spaghetti Squash, Organic Farm Vegetables, Potato Confit, Champagne Butter Sauce

**Roasted Rack of Lamb ~ GF, Dairy Free**

Caramelized Onion Potato Galette, Mint Jam,  
Organic Farm Baby Vegetables, Cabernet Reduction

**Slow Roasted Niman Ranch Beef Tenderloin ~ GF**

Organic Farm Parsnip Puree, Cognac, Blue Cheese Sauce

**Pan Seared Day Boat Scallops ~ GF**

Sweet Potato Puree, Crispy Bacon, Prosecco-Caviar

**French Garden Vegetarian Strudel ~ Veg**

Caramelized Onions, Wild Mushrooms, Spaghetti Squash,  
Baby Root Vegetables, Carrot and Beet Reduction

### ***Desserts***

**Chocolate Crepes ~ Veg**

Milk Caramel, Vanilla Bean Ice Cream, Chocolate Sauce

**French Garden Sorbet Selection ~ Vegan, GF (with GF cookie)**

Strawberry, Mandarin Orange, Lemon, Almond or GF Cookie

**Meyer Lemon Cheese Cake ~ Veg**

Berry Champagne Sauce

**Artisan Cheese Plate ~ Veg, GF (with GF crackers)**

Local Honey, Organic Seasonal Jam, Candied Walnuts, Crostini or GF crackers

**Executive Chef Arturo Guzman**

***\*\$85 for Dinner & Dance party with Midnight Toast / \*\$75 Dinner Only***

*\*Tax & Gratuity not included. Gratuity will be added to parties of 6 or more.*

***GF = Gluten Free / Veg = Vegetarian***