

# Chateau La Cresta

\$115/PERSON  
3-COURSE  
PRIX FIXE MEAL



## Course One

GRILLED PEACH & HEIRLOOM TOMATO SALAD  
PROSCIUTTO, MARINATED FETA, BASIL, SEA SALT, EXTRA VIRGIN OLIVE OIL (GF)

BABY HEAD LETTUCE AND ARUGULA SALAD  
BABY HEAD LETTUCE, WILD ARUGULA, DATES, CRISPY ONIONS, BACON CRUMBLES, BLUE CHEESE,  
CHERRY TOMATOES, CREAMY HOUSE MADE POINT REYES BLUE CHEESE DRESSING

STRAWBERRY BURRATA SALAD  
LITTLE GEM LETTUCE, WHIPPED BURRATA, STRAWBERRIES, TOASTED PINE NUTS,  
GARAM MASALA VINAIGRETTE. (GF, CN, V) (VEGAN AVAILABLE UPON REQUEST)

## Course Two

MARKEGARD RANCH FILET MIGNON  
TRUFFLE MASHED POTATOES, POLE BEANS, TRUMPET MUSHROOMS, DEMI-GLACE (GF)

BLACKENED SALMON  
CHARRED CORN PUREE, GRILLED RED ONIONS, GRILLED CORN, CHERRY TOMATOES, LIME  
EMULSION (GF, DF)

SEARED MARY'S FREE RANGE CHICKEN BREAST  
DELTA ASPARAGUS, TRUMPET MUSHROOMS, CREAMY GARLIC WINE SAUCE (GF)

PAPPARDELLE BOLOGNESE  
TOMATO, SOFRITO, IMPOSSIBLE MEAT, MOUNTAIN WINERY PINOT NOIR, VEGAN PARMESAN (V)

## Course Three

MIXED BERRY MEDLEY  
SEASONAL BERRIES, LEMON ZEST AND AGAVE NECTAR (VE)

LEMON BISCOTTI CHEESECAKE  
LEMON, VANILLA, LEMON CURD, CANDIED LEMON WHEEL (V)

CRUNCHY MOCHA MOUSSE CAKE  
DECADENT CRUNCHY DARK CHOCOLATE LAYER, MOCHA MOUSSE, CHOCOLATE SPONGE CAKE,  
COCOA NIB CHOCOLATE (V)

