



summer served dinner menu

Passed Apps

Ahi Tartar on a Wonton Crisp with Wasabi Aioli
Thai and ginger crabcakes served with a Coriander Aioli
Roasted Romas with Pesto and Chevre
Bacon Wrapped Dates with Chevre and Almonds
Pancetta Wrapped Shrimp served with a Roasted Tomato Aioli
Artichoke Fritters served with a Roasted Red Pepper Sauce
Coconut Shrimp served with a Chili Plum Sauce
Chipotle Chicken served on a Plantain Chip with Mango Salsa
Spinach Stuffed Mushrooms
Traditional Cheese Puffs
Jerk Chicken Phyllo served with Mango Chutney
Crispy Potato Cup with Rare Roast Beef and Horseradish
Duck prosciutto with Smoked plum, Mushrooms and Pickled Onions served on a
Wonton Crisp.
Mini Cuban Reuban
Beef pastrami on Toast Point with Thousand island Dressing and a Cornichon Relish

Served 1st Course

Roasted Tomato Tartlet with Caramelized Onion and Marscarpone
Served on Butter Lettuce Cup garnished with Red and Yellow Cherry Tomato
Sauté, Microgreens and a Balsamic Reduction

Heirloom Tomato Stack
alternating sliced Red and Yellow Heirloom Tomatoes
layered with a Creamy Gorgonzola
garnished with Bacon and a sprinkle of microgreens

Brandywine Tomato Gazpacho, with Cucumber, Roasted Chili Peppers and Shaved
Almonds
served in Alternating Red and Yellow Holland Bell Peppers

1936 West Glenoaks Boulevard, Glendale CA 91201

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Spring Savory bread Salad Stack

Layered Salad

Red and Yellow Heirloom tomatoes

Green and Yellow Zucchini

Sliced Ricotta

Garnished with Savory Herb, Nasturtiums, and Ciabatta croutons

Basil Lemon Pistau

*Summer Salad of Shaved Artichoke, Wild Arugula, Grilled Ricotta and Avocado
tossed with a Citrus Verjus Vinaigrette*

Mango, Cucumber, and Avocado timbale

Served with

White Gazpacho

Butter Lettuce "Flower" Cobb Salad

with Green Goddess Dressing

with Diced Tomatoes, Avocado, Scallions, Hardboiled Egg, Blue Cheese Crumbles, and

Applewood Smoked Bacon

Potato-Watercress Soup

Garnished with Bleu D'auvergne and Bacon

Served in a Collasel Onion Shell

Garnished with Truffle Oil

*Baby Field Green Salad tossed with candied pecans, Blue Cheese, Dried Cranberries,
and a Balsamic Vinaigrette*

Served with a Warm Goat Cheese and Herb Souffle

Served in a Radicchio Cup with Edible Flowers

*Baby Arugula and Endive Salad tossed with Goat Cheese, Toasted Walnuts, Shaved
Parmesan, and a Honey Blossom Vinaigrette*

served with a Demitasse of Potato Leek Soup garnished with Chives

Garnished with two Cheese Toast per plate

*Baby Arugula and Endive Salad tossed with Goat cheese cake, Toasted Walnuts,
pomegranate seeds, and a Honey Blossom Vinaigrette*

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Carrot Souffle

*Served with a Chive Veloute and Gruyere Sauce
Garnished with Buttered peas and baby carrots*

*Roasted Beets with Goat Cheese Croutons, and Caramelized Walnuts
Tossed with a Walnut vinaigrette
Garnished with Red and Green Belgian endive and Watercress*

*Shaved Prosciutto, haricot vert, Burrata Cheese
Grilled Fingerling Potatoes and a Truffle Vinaigrette
Garnished with Crispy Shallots*

Lobster salad - add 8.00 to menu price

*3 lobster medallions
with salad of shaved radishes, celery, baby frisee, and cherry tomatoes
tossed with a champagne vinaigrette garnished with microgreens
drizzled with a brunoise mango coulis*

Entree

Beef Stack

*Beef tenderloin
served with a madeira truffle Sauce
on an Asparagus Raft
Petit Brioche Cup with Truffled Mac and Cheese
Heirloom Tomato Cube Salad
Garlic Toast*

OR

*Horseradish Crusted Beef tenderloin
wine sauce
served with a Red Wine Sauce
Spinach and Porcini Potato Rosti with Asiago
Baby Vegetable Saute
garnished with a Roasted Roma Tomato*

*Served with a Cabernet Sauce
Crispy Potato Rosti
Served on a Stuffed Blue Cheese Portobello Mushroom*

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*Roasted Roma Tomato
Asparagus raft and Dijon Ice Cream Garnish*

Trio of lamb

*lamb loin, lamb shank, and merguez meatball
Served with a hazlenut infused wine sauce
Parsnip, Celery, and salsify Rissotto finished with truffle oil
sauteed pistachio garnish
Veloute parsley drizzle*

*Braised Daube Short Ribs served with a Pan Sauce
And a Drizzle of garlic Thyme Brown Butter
thin colored potato medallions
Baby Vegetable Saute
garnished with horseradish foam*

Stuffed Quail with Foie Gras, Mushrooms, and Quinoa
2 per plate
served with
Cognac Truffle Sauce
Roasted Barley Rissoto
Medley of Winter Root Vegetables

*Pan seared alaskan halibut
served with a truffle asparagus sauce
garnished with a fresh tomato basil coulis
wild mushroom risotto cake
garnished with Veloute of Parsley
Sauteed Broccolini*

Rustic Breads with Butter

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