



# PLUMPJACK

CAFE

## Four Course Plated Dinner

### First Course

(Pre-select one item)

Salad of Butter Lettuce  
Point Reyes Blue Cheese, Candied Walnuts

Petite Romaine Hearts  
Creamy Caesar Dressing, Parmesan Croutons

Salad of Mixed Baby Lettuces  
Sherry Vinaigrette, Apples, Almond Crunch

### Second Course

(Pre-select one item)

Chef's Seasonal Vegetable Stew  
Potato Gnocchi, Herb Butter

Carrot Risotto  
Idiazabel Cheese, Argan Oil, Chive Blossoms

Seasonal Soup

### Third Course

(Pre-select two items)

Roasted Breast of Chicken  
Mushroom Polenta, Vegetable Ragout, Thyme Jus

Grilled New York Steak  
Pomme Puree, Pinot Noir Glaze

Roasted "Block" of Ahi Tuna  
Grilled Portabella Mushrooms, Olive Oil Smashed  
Potatoes, Moroccan Black Olives

Pan Seared Loch Duart Salmon  
Seasonal Vegetables, Herb Beurre Blanc

### Dessert

(Pre-select one item)

Warm Seasonal Fruit Crisp  
Vanilla Ice Cream

Warm Chocolate Cake  
Coffee Streusel, Chantilly Cream

Crème Brulee  
Assorted Cookies

**\$68.00 per person**

**Plus 20% Service Charge and 8.5% Sales Tax**  
**Seasonal Changes May Occur Prior to the Event Date**

**Executive Chef - Rick Edge**