



Plated Dinner

First Course
(One Selection)

Massa Ranch Heirloom Tomato Gazpacho

Brunoise Vegetables and Basil Oil
(Seasonal: Mid-August-October)

Butternut Squash Soup

(Seasonal: September-May)

Ginger Carrot Soup

(Seasonal: October-June)

Massa Ranch Heirloom Tomato Salad

With Fresh Mozzarella, Basil, Extra Virgin Olive Oil, and Saba Drizzle
(Seasonal: Mid-August – October)

Heirloom Beet Timbale

Roasted Beets, Mustard Vinaigrette and Herbed Goat Cheese

Mixed Green Salad

Shaved Apples, Candied Pecans & Honey Champagne Vinaigrette

Baby Spinach Salad

Crispy Applewood Smoked Bacon, Pear Tomatoes, Cucumber & Warm Balsamic Dressing

Baby Arugula Salad

Shaved Fennel, Radishes, Warm Goat Cheese Crostini & Citrus Vinaigrette

Kale Caesar Salad

Grana Padano Cheese, Herb Croutons, & Caesar Dressing

Chopped Vegetable Salad

Avocado, Parmigiano Reggiano, Sherry Vinaigrette and Basil Oil

Lolla Rossa Salad

Lolla Rossa Lettuces, Toasted Almonds, Grilled Pear, Goat Cheese & Balsamic Vinaigrette
(Not Always Available)



Main Course

(One Selection + Vegetarian option)

(Supplemental Charge for more than one entrée)

Eggplant Roulade

Roasted Eggplant Stuffed with Spinach and Mushrooms, Soft Polenta Massa Ranch Heirloom Tomato Sauce, Fontina Cheese

Polenta Lasagna

Thick Slices of Baked Polenta Layered with Massa Ranch Heirloom Tomato Slices (seasonal) & Fresh Mozzarella, Squash and Bean Succotash

Local Gourmet Mushroom and Vegetable Tart

Arugula, Grilled Heirloom Vegetables, Roasted Garlic sauce

Seasonal Vegetable Risotto

Parmigiano and Heirloom Vegetables

Seared Day Boat Scallops

Celeriac Purée, Fennel Salad, Chorizo Sauce

King Salmon

Grilled Massa Ranch Heirloom Vegetables, Tarragon Piperade

Pan Seared California Sea Bass

Frisee, Arugula, Grilled Corn, Heirloom Tomatoes, Smoked Bacon, Basil Vinaigrette

Roasted Mary's Natural Chicken Breast

Yukon Gold Potato Puree, Escarole, Rosemary Cipollini Sauce

Niman Ranch Heritage Breed Pork Tenderloin

Yukon Gold Potato Risotto, Parmigiano Reggiano, Tart Cherry and Pinot Noir sauce

Niman Ranch Hanger Steak

Blue Cheese Potato Puree, Heirloom Carrots, Wild Arugula, Green Peppercorn Sauce

Sun Fed Farm Grass-Fed Organic Filet Mignon

Roasted Baby Potatoes, Blue Lake Beans, Gourmet Mushrooms, Bordelaise Sauce

Rack of Lamb

Potato Leek Gratin, Escarole, Sweet Onions, Lamb Jus

Dawn Ranch

Agriculture Public House

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