



Family Style Menu

Artisan Bread

Cheese Course

*Up to four local cheeses, fresh or dried fruit, nuts, crostini or crackers
(Served on the table for an additional \$18 per guest)*

Salad
(One Selection)

Massa Ranch Heirloom Tomato Salad

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

Mixed Green Salad with Sherry Vinaigrette

Dawn Ranch Salad

*Bibb Lettuce, Radish, Carrot Ribbons, Candied Walnuts,
Laura Chenel Goat Cheese Ranch*

Baby Spinach Salad

Laura Chenel Goat Cheese, Candied Walnuts and Balsamic Vinaigrette

Entrée
(Two Selections)

Eggplant Roulade

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

Marinated Pork Tenderloin

over Potato Risotto, Dawn Ranch Apple Chutney

Grilled Mary's Organic Rosemary Chicken Breast

*Napa Cabbage, Sautéed Onion and Bacon Hash, Fingerling Potatoes,
Cipollini Onion Sauce*



Herb Grilled Salmon

Sundried Tomato, Kalamata Olive and Scallion Couscous, Tarragon Beurre Blanc
(\$10 additional charge for this selection)

Grilled Tri-Tip

Blue Cheese Potatoes, Cherry Red Wine Sauce

Grilled Lamb Chops Au Jus

Three Cheese Potato Gratin

Seasonal Vegetables

Included

Add On

Savory Bread Pudding

-or-

Sliced Heirloom Tomatoes

(Seasonal: Mid-August – October)