

from our sonoma farms to your table dinner

tabled local charcuterie platter on arrival

*Marin French Camembert, Sonoma County Olives, Sopressata,  
Locally Grown Apricots and Freshly Toasted Crostinis*

### starter

*Sonoma Local Greens, Fresh Roasted Beets, Laura Chenel Goat  
Cheese, Candied Walnuts with Balsamic Vinaigrette*

### feature

*(guest choice of one)*

*Grilled Mahi-Mahi in Citrus Buerre Blanc  
Zinfandel Beef Shortrib with Horseradish Cream  
Vegetarian Choice of Mushroom & Brie Wellington  
with Mushroom Cream*

*Served with Creamy Mashed Potatoes and Farmers Market Vegetable Sauté*

### finale

*Individual Tiramisu Cakes served with Starbucks Coffees*

*offered with our  
sonoma wine service*

*guest choice of*

*Sonoma Sauvignon Blanc from  
Cakebread Cellars*

*Sonoma Pinot Noir from  
La Crema*