



FINE AMERICAN CUISINE / FUNKY PURPLE NAPKINS



Dinner Menu Suggestions

a sampling of our offerings
many more on our hors d'oeuvre menu suggestions

Hors D'oeuvres

Coconut Beer Shrimp
with a really good sauce

Scallops Wrapped In Bacon
with maple dijon cream

Artichoke And Goat Cheese Fritters
with roasted red pepper sauce

Assorted Oak Grilled Pizzas

New Mexican Corn Flaps
with smoked salmon and chive cream

Cheddar Pecan Coins
with jalapeno cilantro cheese

Rosemary And Garlic Grilled Shrimp Tostadas
With Jicama Guacamole and Salsa Ranchera

Sautéed Dungeness Crab Cakes
with pickled jalapeno tartar sauce

Robin Ventura's New Mexican Grilled Chicken and Chile Hand Pies

Smoked Salmon Pizzas with Chives and Caviar

Filet of Beef In Puff Pastry
with horseradish cream

Soups and First Courses

Roasted Garlic Soup with Creole Croutons

Yucatan Chicken, Lime, and Tortilla Soup

Asparagus-Lemon Soup with Grilled Rosemary Shrimp and Parmesan

Dicky's Seafood and Smoked Sausage Gumbo

Shrimp, Scallop, and Mushroom Bisque

French "Bakersfield Onion" Soup au Gratin

Autumn Vegetable Minestrone with Pesto

Archie McClaren's New Orleans' Barbequed Shrimp and Grits

Warm soppin' bread

Crispy Oak Grilled Quail Taco

roasted poblano-cheese grits

Salads

Pan Seared Wild Salmon

on three of four bean salad with teardrop tomatoes and a basil "smear"

Chef Rick's Tomato Salad

heirloom tomatoes, black eyed peas, sweet corn, apple wood smoked bacon, crispy okra, chive dressing

Dungeness Crab Tostada

avocado relish, cabbage salad, crema, and broken cumin vinaigrette

Chilled Asparagus, Artichoke, Arugula, and Avocado Salad

grilled shrimp and scallops, salsa vinaigrette

Baby Greens and Gorgonzola Salad

glazed pecans and red wine mustard vinaigrette

New Orleans Crispy Eggplant Salad

sweet corn dressing

Grilled Salmon, Shrimp, Peach, Watercress, Ginger, and Sesame Salad

Asparagus, Baby Beets, New Potatoes and Watercress Salad

mustard vinaigrette

Romaine Salad with Roquefort Croutons and Caesar Vinaigrette

Arugula and Baby Back Rib Salad

with barbeque vinaigrette

Entrees

Pecan Crusted Halibut

chardonnay cream, lobster-pecan relish

Dungeness Crab Crusted Halibut

mustard, baby spinach, and sweet potato crisps

Shrimp Crusted Salmon

santa barbara spot prawns, mustard, and sweet potato crisps

New Orleans Pan Roasted Catfish

shrimp, scallop, and andouille sausage gumbo, savannah red rice, crispy oyster remoulade

Pan-Fried Sand Dabs On Cheddar Grits

smoked yellow pepper sauce, grilled cilantro shrimp, papaya tomatillo salsa and green chile aioli

Tortilla Crusted Halibut In Shrimp Posole Broth

avocado relish, lime, and salsa ranchera

Seared Atlantic Salmon And Potato

mustard, baby spinach, and grilled rosemary shrimp

Grilled Rosemary Breast Of Chicken

on a wild mushroom-"sticky" rice cake with chive cream

Chef Rick's Ultimately Fine Southern Fried Chicken

couscous jambalaya, creamy potato salad, sweet potato biscuits

Roast Mediterranean Chicken

olives, prunes, oregano, and garlic with wild mushroom pilaf

Low Country Shrimp And Chicken Etouffee

baked green rice

Joe Prandini's Pan Roasted Pork Tenderloin

apple-pecan stuffing, apple mole, and tomatillo-apple salsa

Pork and Beans

roast pork tenderloin, braised white beans, braised collards, chow-chow

Pan Roasted Georgia Quail

andouille duxelles, stuffing, wild mushroom-"sticky" rice cake, watercress with molasses vinaigrette

Spinach Ricotta Raviolis

wild mushroom-spinach-roasted red pepper sauce

Steve Will's Tenderloin Skillet Steak

andouille maque choux, wild mushroom ragout, "skinny" onion crisps

Grilled Black Angus Prime Beef Tenderloin

twice baked over-stuffed potato, grilled asparagus and mushrooms, grilled sweet corn-tomato salsa, rick's "a-2" steak sauce

Creole Lamb Shanks Braised In Cabernet Sauvignon

wild mushrooms . and sweet corn-roasted tomato polenta

Braised Short Ribs Of Beef

roasted tomato-green chile polenta, red chard, and horseradish cream

It's The Cheeses That Pleases

AR
(ask Rick)

Desserts

Chocolate, Chocolate, Chocolate Cake

warm santa maria berry compote, old fashioned vanilla ice cream

Banana-White Chocolate Cream Pie

warm fudge sauce, caramel drizzle, southern style chantilly cream

Peach-Polenta Upside-Down Cake

warm caramel and mango ice cream

Banana Beignets

A Banana Panorama!!!

with warm caramel and fudge sauces and "chunky-monkey" ice cream

Warm "Bishop's" Cake

Santa maria strawberries, southern style Chantilly cream

Triple Layer Chocolate Cake with Mocha Icing

Jack Daniels Chocolate Chip Pecan Pie

warm fudge, vanilla bean ice cream

Chocolate, Chocolate Pecan Cake With Raspberries

and white chocolate mocha sauce

Meyer Lemon Meringue Pie

Raspberry White Chocolate Cheesecake

Florida Key Lime White Chocolate Cheesecake Brulee

with Raspberries

Warm Crispy Blackberry "Burrito"

with Vanilla Bean Ice Cream

Six Layer Pecan-Carrot-Pineapple Cake with Cream Cheese Frosting

And Pecan Ice Cream

Coconut Cream Cake

with Toasted Coconut Ice Cream