

Using high-vibe, organic, seasonal ingredients including sustainably-raised animal products.

Joe's 65th Birthday

Raspberry Cabernet Chicken

Slow Roast Salmon with Tomatoes and Tarragon

Fontina Rissoto Cakes with Fresh Chive

Truffled Macaroni & Cheese

Spinach Salad with Five-Spice Pecans, Red Onion, Blue Cheese Truffles, Grapes

Summer BBQ

Southwestern Pasta with Lime Chipotle Sauce, Toasted Pumpkin Seeds, Goat Cheese

Chicken, Beef & Vegetable Skewers, Basil Drizzle

BBQ'ed Tofu Lime Cutlets

Grilled Broccoli, Carrots, Cauliflower and Jicama

Balsamic Caesar

Kale Salad with Pecorino, Date, Avocado

Make Your Own Wood-Fired Pizza

Tiramisu Ice Cream Cake

Tapas for Belle's First Wives Club

Truffled Hazelnut Dip and Seeded Bruschetta

Indian Spiced Phyllo and Smoked Salmon Napoleons

Mushroom Risotto Timbales, Roasted Onion, Crispy Shallot, Red Wine Black Olive Sauce

Crispy Polenta Stacks, Portobello Mushroom, Wilted Greens, Pomegranate Balsamic Vinaigrette

Dinner with Financial Engines

Appetizers

Thai Shrimp Dumplings with Roasted Red Pepper Curry Sauce

Portola Valley Bread's Pan au Levin, Burrata, Fresh Pea, Basil Oil

Watermelon Radish Canapé with Sesame Carrot and Black Olive

First Course

Spring Mix with Goat Cheese Truffles, Toasted Almond, Fresh Strawberry Vinaigrette

Second Course

Individual Terrine of Halibut in Thai Green Curry over Herb Rice

Third Course

Pecan Crusted Beef Tenderloin, Horseradish Chive Sauce, Lavender Salt Roasted Potatoes, Grilled Asparagus with Red Wine-Soaked Sun Dried Tomatoes

Dessert

Gelato Bar with Champagne Soaked Strawberries, Fresh Blueberries and Raspberries, Homemade Truffles, St. Germain Whip

YPO Spring Dinner

Appetizers

Osetra Caviar on Blini Cups

Grilled Proscuitto-Wrapped Asparagus with Smoked Mozzarella and Tomato Chutney

Caramelized Onion and Feta Tartlet

Ahi Tuna on Nori Rounds with Wasabi Peas

Appetizers

Full Belly Asparagus, burrata, santa cruz espresso balsamic

Rustic whole grain bread and olive oil

First Course

Spring pea soup, roasted poblano, cumin cream fraiche, old creek bacon

Second Course

Black sea bass, sweet parsnips, arrowleaf spinach, saffron-vanilla sauce

Third Course

Grass-fed petit filet, pommes anna, fava with panchetta, bordelaise

Dessert

Pear Almond Tart

Linda and David's Wedding

Appetizers

Spinach Samosas with Cilantro Chutney

Greek Garlic Dip, Crackers and Roasted and Raw Vegetable Platter

Buffet

Field of Green Salad with Edible Flowers and Sesame Ginger Vinaigrette

Yellow Finn Potato Salad, Grilled Artichoke, Chipotle Dressing

Moroccan Phyllo Crescents with David's Wild Mushrooms and Golden Tomato Sauce
(vegetarian option)

Grilled Five-Spice Salmon with Mango Salsa

Grilled Cumin Asparagus with Roasted Reds

Lavender Roasted Potatoes

Gavette's Sweet Sixteen Halloween Party

Monster Munch with green jello hand

Skewered caramel apple pieces with dusted chocolate and chopped nuts, draped with gummy worms

Black Spider Deviled Eggs

Bloody Fingers with Scream Cheese Dip

Chocolate-dipped Fruit Slices

Broiled new potatoes with cheddar cheese, chives and black sesame seeds

Chips with salsa served in a pumpkin

Dry-ice Punch with Bloody Ice Cubes

Joy's Sunday Brunch

Spinach, Sage Mozzarella, Potato Quiche

Local Sausage, Farmers Market Bacon

Roasted Potatoes, Roasted Reds, Zucchini and Red Onion

Selection of Artisan Hot Sauces

Root Vegetable Latkes with Homemade Apple Sauce

Spinach Tortas

Lox & Bagel Platter

Warm Escarole Salad with Bacon and Goat Cheese

Homemade Cinnamon Pecan Coffee Cake and Muffin Selection

Fruit Salad

Mimosas with Crisp Orange Slice