

River Grill

Set Menu Options

Mt Watson Menu

\$20.00 Per Person (Three Courses)

First Course

Farmers Market Salad

Baby greens, sugar plum tomatoes with Sherry Vinaigrette

Second Course

Fettuccini Alfredo

with chicken or prawns, broccoli and mushrooms

Tri Tip with a Tequila Lime Glaze

served with gratin potatoes and sautéed spinach

Vegetarian Lasagna

mushroom, spinach, red tomato sauce & parmesan cheese

Third Course

Choice of Ice cream (vanilla, coffee, dulce de leche, or raspberry sorbet)
with chocolate or caramel sauce

Add a Fourth Appetizer Course for \$5.00 Per Person (\$25.00 total)

Passed Appetizer Course:

River Grill spring rolls with ponzu dip

Curried chicken salad roulades

Tempura prawn dynamite in a sweet and hot chili sauce

Mt Rubicon Menu

\$28 Per Person (Three Courses)

First Course

Farmers Market Salad

Baby greens, sugar plum tomatoes with Sherry Vinaigrette

or

Caesar Salad

fresh romaine and homemade Caesar dressing

Second Course

Stuffed Chicken Breasts

stuffed with gruyere, arugala and prosciutto, served with whipped potatoes, grilled asparagus and a sesame ginger vinaigrette

Braised Beef Short Ribs

served with gratin potatoes, Tempura Green Beans, cabernet demi

Grilled Salmon

grilled accompanied with baby bok choy, edamame beans, shitake mushrooms and sesame ginger vinaigrette

Pasta Primavera

baby squash, asparagus, broccoli, french beans, onions, tossed with a creamy white bur blanc, alfredo, or rustic tomato sauce

Third Course

Susie's Brownie

warm brownie, ice cream, warm Vahlrhona chocolate sauce

Add a fourth appetizer course for \$5.00 per person (total \$33.00)

Passed Appetizer course :

Petit crab cakes with chipotle aioli

River Grill spring rolls with ponzu dip

Tempura prawn dynamite in a sweet and hot chili sauce

Mt Rose Menu

\$38.00 Per Person (Three Courses)

First Course

Red Pear, Gorgonzola & Candied Pecan Salad
with baby greens and sherry vinaigrette

or

Roasted Baby Beet and Macintosh Apple Salad
candied pecans, beet vinaigrette

Second Course

Wild Alaskan Halibut

roasted with a wild mushroom crust, whipped potatoes, grilled asparagus and a basil
vinaigrette

or

Beef Tenderloin Filet

whipped potatoes, grilled asparagus & cabernet demi

or

Roasted Sonoma Duck Breast

gingered sweet potatoes, tempura asparagus and a cranberry demi

or

Butter Nut Squash Ravioli

roasted shitake mushrooms, candied pecans & Madeira wine cream sauce

Third Course

Granny Smith Apple Bread Pudding

served warm with home made, whipped cream and a whisky butter sauce

or

Profiteroles

homemade puffed pastry, filled with ice cream, topped with warm Vahlrhona chocolate
sauce, caramel sauce and candied macadamia nuts -

Add a Fourth Appetizer course for \$5.00 a person (\$43.00 total)

Passed Appetizer Course:

Smoked salmon on Jonny cakes with a creme fresh

Petit crab cakes topped with chipotle aioli

Goat cheese and sundried tomato quesadillas

Mt Tallac Menu

\$48.00 Per Person (Three Course)

First Course

Spinach Pomegranate Salad

red wine caper vinaigrette dressing, Sonoma goat cheese

or

Roasted Baby Beet and Macintosh Apple Salad

candied pecans, beet vinaigrette

Second Course:

Roasted Sea Bass

roasted and topped with cheddar and parmesan cheese, grilled asparagus and a ginger soy bur blanc

or

Seared Mono de Leone Scallops

gingered sweet potatoes, Thai green curry sauce, and tempura asparagus

or

Roasted Colorado Rack of Lamb

with mustard and herb rub, gratin potato, grilled asparagus & rosemary demi

or

Natural Angus Ribeye Steak

gratin potatoes, grilled asparagus and gorgonzola peppercorn butter

Third Course:

Cheesecake

an individual, New York Style cheesecake gram cracker crust and fresh strawberries

or

Fresh Apple Tart

Served with Vanilla Ice Cream and a caramel sauce

Add a Fourth Appetizer Course for \$5.00 Per Person (\$53.00 total)

Passed Appetizer Course:

Lobster Quesadillas

Petit crab cakes topped with chipotle aioli

Rare tenderloin on garlic crostinis