



PRIX FIXE DINNER MENU OPTION 1

\$45 per person plus tax & gratuity

Chopped Salad

with Duroc bacon, sieved egg, avocado & buttermilk blue cheese dressing

OR

Belizean Shrimp Salad

with romaine, arugula, citrus & green goddess dressing

OR

Duck Confit Spring Rolls

with spicy lime dipping sauce

Misoyaki Black Cod

with scallion rice cake, tempura mushrooms, mizuna & ponzu

OR

Red Wine-braised Beef Short Ribs

with mashed potatoes, carrots, sweet onions & bacon vinaigrette

OR

Grilled Kurobuta Pork Loin

with fennel, house-cured pancetta, lemon & seared polenta

Valrhona Chocolate Terrine

with crème anglaise & candied peanuts

OR

Profiteroles

with vanilla gelato & chocolate sauce

OR

Meyer Lemon Tart

with shortbread crust

Illy Coffee or Numi Organic Tea



PRIX FIXE DINNER MENU OPTION 2

\$35 per person plus tax & gratuity

Organic Furot Farm Carrot Soup

with mace & spring herbs oil

OR

Mixed Greens

with red wine vinaigrette and buttermilk blue or Sonoma goat cheese

OR

Dungeness Crabcake

with harissa, sumac raita & mixed greens

Pan-seared Petrale Sole

with haricots verts, mashed potatoes & lemon-caper sauce

OR

Gnocchi Parisienne

with wild California morels, green garlic & English peas

OR

Pan-seared Organic Chicken Breast

on crispy potato galette with creamed spinach & natural jus

Valrhona Chocolate Terrine

with crème anglaise & candied peanuts

OR

Profiteroles

with vanilla gelato & chocolate sauce

OR

Meyer Lemon Tart

with shortbread crust

Illy Coffee or Numi Organic Tea

For more information or to make a reservation contact:

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