

BUFFET

FARMERS COLLECTION | \$35 PP **SUNSHINE COLLECTION | \$48 PP**

TRAY PASS

SPRING PEA BLINI BITE
crispy prosciutto, leek cream

TERIYAKI CHICKEN ROLL
green onion, house chili mayo
(made without gluten-containing ingredients)

MAIN

**SHAVED LOCAL ASPARAGUS &
SWEET GEM LETTUCE**
brioche crumble, parmesan,
lemon vinaigrette
(vegetarian)

GRILLED LOCAL ASPARAGUS
lemon, jacobson sea salt
(vegan, made without gluten-containing ingredients)

ROASTED RED POTATOES
creamy garlic puree, rosemary salt
(vegan & made without gluten-containing ingredients)

**PAN SEARED DRAPER VALLEY
CHICKEN BREAST**
artichoke cream
(made without gluten-containing ingredients)

MACRINA ARTISANAL BREAD
salted butter
(vegetarian)

SWEET BITE SELECTION
(vegetarian)

TRAY PASS

FORAGED MUSHROOM QUICHE
toasted walnut, chevre, fresh herbs
(vegetarian)

DRY SMOKED SALMON GOUGERE
caper-shallot relish

CAPE CLEAR SALMON SKEWER
chive, rhubarb glaze, smoked orange salt
(made without gluten-containing ingredients)

MAIN

**GRILLED RADICCHIO & LOCAL
ORGANIC GREEN SALAD**
marinated fennel, orange scented figs,
candied pecans, creamy balsamic dressing
(vegan & made without gluten-containing ingredients)

SMASHED POTATOES
roasted green garlic aioli, romesco
(vegetarian, made without gluten-containing ingredients)

MARINATED BISTRO STEAK
House-made steak sauce
(made without gluten-containing ingredients)

**SLOW POACHED
LOCAL SALMON**
melted fennel salsa
(made without gluten-containing ingredients)

MACRINA ARTISANAL BREAD
salted butter
(vegetarian)

SWEET BITE SELECTION
(vegetarian)