



EL DORADO
HOTEL & KITCHEN

SPECIAL EVENT PLATED BREAKFAST MENUS

*Drip coffee and tea service included with 2 course breakfast (entrée & dessert)
Available Mondays-Saturdays from 8-10:30AM, Sundays from 9-3pm
For parties of 16-40 guests*

BITES TO SHARE AT THE TABLE *(a fun way to start the morning; add these on to your two course breakfast)*

FRESH FRUITS SEASONAL ASSORTMENT OF FRUITS (SERVES 10 GUESTS) \$60 PER ORDER

CHURROS WITH CARAMEL AND CHOCOLATE DIPPING SAUCES (SERVES 3 GUESTS) \$10 PER ORDER

PASTRIES ASSORTMENT OF PASTRIES \$10 PER PERSON

MUFFINS ASSORTMENT OF MUFFINS \$10 PER PERSON

CAVIAR WITH ACCOMPANIMENTS POTATO BLINI, HARD-BOILED EGG, RED ONION, CRÈME FRAÎCHE, CAPER, CHIVES \$65 ONE OUNCE

ENTRÉES (SELECT 2 ENTRÉES) WE WILL ALSO PRINT ON THE MENU "VEGETARIAN OPTION AVAILABLE UPON REQUEST"

\$35 PER PERSON

BAGEL & LOX SMOKED SALMON, ARUGULA, CREAM CHEESE, CAPERS, ONIONS

BRIOCHE FRENCH TOAST FRUIT COMPOTE, HOBBS BACON, SYRUP

EGGS BENEDICT CHIPOTLE HOLLANDAISE, CANADIAN BACON, FRIED POTATOES

BREAKFAST BURRITO CHIPOTLE SALSA, SCRAMBLED EGGS, SAUSAGE, CHEDDAR, BLACK BEANS, AVOCADO, PICO DE GALLO, FRIED POTATOES

TAVERN HAM & GRUYERE OMELETTE FRIED POTATOES, ARUGULA

MUSHROOM & GOAT CHEESE OMELETTE FRIED POTATOES, ARUGULA

CHILAQUILES SALSA ROJA, CRISPY TORTILLAS, EGGS, CREMA, AVOCADO, COTIJA

DESSERT (SELECT 1 DESSERT)

VANILLA BEAN CRÈME BRÛLÉE SALTED SHORTBREAD COOKIE, ORANGE SORBET

WARM SEASONAL FRUIT CRISP LEMON ICE CREAM

MOLTEN CHOCOLATE CAKE SALTED CARAMEL, VANILLA ICE CREAM

LEMON PUDDING CAKE FRESH BERRIES, WHIPPED CREAM

TRES LECHES, LEMON CURD STRAWBERRY SORBET

COCONUT TAPIOCA (GLUTEN & DAIRY FREE)

Menus are seasonally prepared and may vary with seasonal selections, prices are subject to change



EL DORADO

HOTEL & KITCHEN

BREAKFAST BUFFET \$35 PER PERSON

BEVERAGES (all included)

ROAST COFFEE & MIGHTY LEAF TEA
SELECTIONS WITH SUGAR & CREAM
ORANGE JUICE
MILK

LIGHT BITES (all included)

BAGELS WITH CREAM CHEESE AND BUTTER
SEASONAL FRESH FRUIT
HOUSE MADE GRANOLA
PLAIN LOW-FAT GREEK YOGURT

EGGS (select one)

SCRAMBLE EGGS, FINE HERBS
POACHED EGGS
FRITTATA, SEASONAL VEGETABLES,
MOZZARELLA CHEESE

MEATS (select one)

BACON
TURKEY BACON
HOUSE MADE PORK SAUSAGE
CHICKEN APPLE SAUSAGE

CONTINENTAL BREAKFAST \$20 PER PERSON

BEVERAGES (all included)

ROAST COFFEE & MIGHTY LEAF TEA
SELECTIONS WITH SUGAR & CREAM
ORANGE JUICE
MILK

LIGHT BITES (all included)

BAGELS WITH CREAM CHEESE AND BUTTER
SEASONAL FRESH FRUIT
HOUSE MADE GRANOLA
PLAIN LOW-FAT GREEK YOGURT

ADDITIONAL OPTIONS TO INCLUDE FOR YOUR GUESTS:

ACTION STATIONS (ADDITIONAL \$15 PER PERSON)

OMELET STATION (INGREDIENT OPTIONS INCLUDE: MUSHROOMS, RED ONION, TOMATOES, SPINACH, BACON, HAM, CHEDDAR)

ADDITIONAL FOOD ADD ONS

ASSORTED PASTRIES & CROISSANTS ~ \$10 PER PERSON
SLICED SMOKED SALMON, CAPERS, RED ONION ~ \$10 PER PERSON
EGGS BENEDICT, SLICED HAM, SOURDOUGH, HOLLANDAISE ~ \$15 PER PERSON
QUICHE (INGREDIENT OPTIONS INCLUDE: TOMATO, ONION, MUSHROOM, HAM, CHEESE, SPINACH) ~ \$15 PER PERSON
FRENCH TOAST, MAPLE SYRUP, WHIPPED CREAM ~ \$12 PER PERSON
BREAKFAST POTATOES, CARAMELIZED ONIONS ~ \$12 PER PERSON

ADDITIONAL BEVERAGE ADD ONS

CLASSIC MIMOSAS ~ \$12 PER ORDER
BELLINI ~ \$12 PER ORDER
EDK BLOODY MARY, INFUSED VODKA ~ \$12 PER ORDER
GRAPEFRUIT JUICE - \$4.25 PER PERSON
SPARKLING MINERAL WATERS - \$7.25 PER BOTTLE

**PER PERSON PRICES REFLECT REFRESHING SELECTION FOR UP TO 2.5 HOURS, \$5 PER PERSON FOR EACH ADDITIONAL HOUR. MENUS ARE SEASONALLY PREPARED AND MAY VARY WITH SEASONAL SELECTIONS, PRICES ARE SUBJECT TO CHANGE*



EL DORADO

HOTEL & KITCHEN

SPECIAL EVENT LUNCH MENUS

Fall/Winter Menus available October - March

Bread service, coffee and tea service included with 3 course lunch.

STARTERS PLEASE SELECT ONE OPTION BELOW AND EITHER THE MIXED LETTUCES SALAD OR THE SOUP OF THE DAY FOR YOUR 2ND OPTION

WAGYU BEEF CARPACCIO FRIED RICE, TRUFFLE AIOLI

MARINATED BEET SALAD ARUGULA, HAZELNUTS

POTATO LEEK SOUP LEMON PEARLS, SMOKED SALMON, BRIOCHE CROUTON

DUNGENESS CRAB CAKE CITRUS SALAD, WILD GREENS (ADDITIONAL \$10 PER PERSON)

BUTTERNUT SQUASH SOUP PEPITAS, MARSHMALLOW, SABA

WARM WILD MUSHROOM & GOAT CHEESE TART ARUGULA PESTO

CAESAR SALAD ROMAINE HEARTS, COUNTRY CROUTONS, PARMESAN

ENTRÉES (SELECT 2 ENTRÉES) WE WILL ALSO PRINT ON THE MENU "VEGETARIAN OPTION AVAILABLE UPON REQUEST"

\$49 PER PERSON

ROASTED SALMON LENTILS, WILD MUSHROOM SAUCE

BUTTERMILK FRIED CHICKEN POTATO LEEK PURÉE, SQUASH, FINGERLING POTATOES, CARROTS

CHICKEN PARMESAN SANDWICH PROVOLONE CHEESE, OREGANO, CHILI FLAKE, TOMATO SAUCE, FRIES

MUSHROOM FLATBREAD PARMESAN, SYLVETTA ARUGULA, TRUFFLE OIL

CARNAROLI RISOTTO WILD MUSHROOMS, MASCARPONE, CELERY ROOT, SPINACH, PARMESAN

TOSTADA CHIPOTLE BRAISED CHICKEN, COTIJA CHEESE, BLACK BEAN PURÉE, AVOCADO, ROMAINE, PICO DE GALLO, SPICY CREMA, CILANTRO

\$59 PER PERSON MENU

BRAISED BEEF SHORT RIBS BREAST POTATO PURÉE, MARKET VEGETABLES, SHORT RIB JUS

PETALUMA ORGANIC CHICKEN BREAST POTATO PURÉE, MARKET VEGETABLES, CHICKEN JUS

AHI TUNA "NIÇOISE" MIXED LETTUCE, HARICOT VERTS, TOMATO, EGG, NIÇOISE OLIVE, CAPERS, CHAMPAGNE VINAIGRETTE

LOBSTER SANDWICH CIABATTA BREAD, BACON, LEMON AIOLI, TOMATO, FRIES (ADDITIONAL \$15 PER PERSON)

DUNGENESS CRAB SALAD, AVOCADO, RUBY GRAPEFRUIT, PICKLED ONIONS, CITRUS VINAIGRETTE, RADISHES (ADDITIONAL \$10 PER PERSON)

DESSERT (SELECT 1 DESSERT)

VANILLA BEAN CRÈME BRÛLÉE SALTED SHORTBREAD COOKIE, ORANGE SORBET

WARM SEASONAL FRUIT CRISP LEMON ICE CREAM

MOLTEN CHOCOLATE CAKE SALTED CARAMEL, VANILLA ICE CREAM

LEMON PUDDING CAKE FRESH BERRIES, WHIPPED CREAM

TRES LECHES, LEMON CURD STRAWBERRY SORBET

COCONUT TAPIOCA (GLUTEN & DAIRY FREE)

Menus are seasonally prepared and may vary with seasonal selections, prices are subject to change



EL DORADO

HOTEL & KITCHEN

Canapés & Dessert Stations Fall & Winter

Canapé Menu

Canapés are bite sized appetizers which are tray passed by our service team

Select 3 canapés (served for up to one hour) ~ \$12 per person

Select 3 canapés (served for up to two hours) ~ \$20 per person

Mini Dungeness Crab Cake, meyer lemon aioli

Roasted Pork Sausage, sliced tomato, whole grain mustard

Tuna Tartare, wasabi tobiko, crispy wonton

Ceviche, pico de gallo, corn tortilla

Salmon Crostini, lemon, crème fraîche, dill

Goat Cheese, niçoise olive tapenade, crostini

Blini with Caviar, crème fraîche, chives

Gruyere Gougere, prosciutto

Roasted Pork Belly, arugula purée

Wild Mushroom Arancini

Fried Alaskan Shrimp, spicy chili sauce

Beef Carpaccio, shaved parmesan, truffle aioli, brioche crostini

Chicken Skewers, peanut dipping sauce

Skewered Beef Barbacoa, filet mignon, romesco

Mini Dessert Offerings

Select 3 Desserts ~ \$15 per person

Select 4 Desserts ~ \$18 per person

Citrus Cream Puffs

Chocolate Truffle Cake

Seasonal Fruit Bars

Mexican Wedding Cookies

Moonpies

Seasonal Fruit Tartelettes

Mini Tres Lèches

Assortiments of Macarons (*chocolate, caramel, pistachio, strawberry, raspberry, cappuccino, lemon*)

Menus are seasonally prepared and may vary with seasonal selections, prices are subject to change



EL DORADO

HOTEL & KITCHEN

SPECIAL EVENT DINNER MENUS

Fall/Winter Menus available October - March

Bread service, coffee and tea service included with 3 or 4 course dinner menus

STARTERS PLEASE SELECT ONE OPTION BELOW AND EITHER THE MIXED LETTUCES SALAD OR THE SOUP OF THE DAY FOR YOUR 2ND OPTION

CAULIFLOWER SOUP FRIED CAULIFLOWER, CURRY, CHIVES

POTATO LEEK SOUP LEMON PEARLS, SMOKED SALMON, BRIOCHE CROUTON

BUTTERNUT SQUASH SOUP PEPITAS, MARSHMALLOW, SABA

CAESAR SALAD ROMAINE HEARTS, COUNTRY CROUTONS, PARMESAN

MARINATED BEET SALAD ARUGULA, HAZELNUTS

DUNGENESS CRAB CAKE CITRUS SALAD, WILD GREENS (ADDITIONAL \$10 PER PERSON)

WARM WILD MUSHROOM & GOAT CHEESE TART ARUGULA PESTO

OPTIONAL MID COURSE (ADDITIONAL \$12 PER PERSON)

CHEF'S SELECTION OF RISOTTO OR RAVIOLI

ENTRÉES (SELECT 2 ENTRÉES) WE WILL ALSO PRINT ON THE MENU "VEGETARIAN OPTION AVAILABLE UPON REQUEST"

\$69 PER PERSON

ROASTED SALMON LENTILS, WILD MUSHROOM SAUCE

PORK CHOP POLENTA, BRAISED GREENS, WHOLE GRAIN MUSTARD SAUCE

PETALUMA ORGANIC CHICKEN BREAST POTATO PURÉE, MARKET VEGETABLES, CHICKEN JUS

LIBERTY DUCK CONFIT POLENTA, ONION, SPINACH, KING TRUMPET MUSHROOM, HUCKLEBERRY SAUCE

PETRALE SOLE CAULIFLOWER PURÉE, GOLDEN RAISINS, BALSAMIC REDUCTION

BRAISED BEEF SHORT RIBS POTATO PURÉE, MARKET VEGETABLES, SHORT RIB JUS

\$99 PER PERSON MENU

PRIME FILET MIGNON ROASTED FINGERLING POTATOES, PEAS, CARROTS, BORDELAISE

RACK OF LAMB CAPONATA, ROSEMARY JUS

MAINE LOBSTER RISOTTO CELERY ROOT, WILD MUSHROOMS, SWISS CHARD, MASCARPONE, MEYER LEMON

SEARED MAINE SCALLOPS CAULIFLOWER, ALMONDS, GOLDEN RAISINS, CAPER SAUCE

BLACK COD MUSHROOM CONSOMMÉ

\$139 PER PERSON MENU

BACON WRAPPED MILK FEED VENISON GINGER CARROT PURÉE, WALLA WALLA ONIONS, SPINACH, WILD MUSHROOMS, HUCKLEBERRY SAUCE

SNAKE RIVER WAGYU KOBE BEEF MAITAKE MUSHROOMS, CRISPY POTATOES, CIPOLLINI ONIONS, BABY CARROTS, BLACK PEPPER GASTRIQUE

SURF AND TURF PRIME FILET MIGNON, BUTTER POACHED MAIN LOBSTER TAIL, CITRUS SAUCE, CREAMED SPINACH, FINGERLING POTATOES, RED WINE SAUCE

MAINE LOBSTER RISOTTO CELERY ROOT, WILD MUSHROOMS, SWISS CHARD, MASCARPONE, MEYER LEMON, SHAVED TRUFFLES (TRUFFLES VARY SEASONALLY)

HONEY SOY GLAZED BLACK COD MUSHROOM CONSOMMÉ, LOBSTER DUMPLING

DESSERT (SELECT 1 DESSERT)

VANILLA BEAN CRÈME BRÛLÉE SALTED SHORTBREAD COOKIE, ORANGE SORBET

WARM SEASONAL FRUIT CRISP LEMON ICE CREAM

MOLTEN CHOCOLATE CAKE SALTED CARAMEL, VANILLA ICE CREAM

LEMON PUDDING CAKE FRESH BERRIES, WHIPPED CREAM

TRES LECHES, LEMON CURD STRAWBERRY SORBET

COCONUT TAPIOCA (GLUTEN & DAIRY FREE)

Menus are seasonally prepared and may vary with seasonal selections, prices are subject to change



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HOTEL & KITCHEN

Additional Offerings

For the Table

Greet guests with something to share down the table family style

Oysters on the Half Shell ~ \$32 per dozen

Tuna Tacos, crispy wonton shell, guacamole, spicy cream, slaw ~ \$14 each (5 per order)

Warm Marinated Olives, hummus, wood fired flatbread ~ \$12 each

Truffle Fries, truffle oil, parmesan cheese ~ \$12 each

Burrata, basil oil, tomato marmalade, crostini ~ \$11 each

Mushroom Flatbread, parmesan, arugula, truffle oil ~ \$15 each (5 slices per order)

Margherita Flatbread, mozzarella, parmesan, tomato, basil ~ \$15 each (5 slices per order)

Chorizo Flatbread, piquillo pepper, mozzarella, tomato sauce ~ \$15 each (5 slices per order)

Artisanal Cheese Plate, selection of 5 cheeses, candied nuts, sliced fruit, crostini ~ \$35 per plate / 5-8 people

Charcuterie Plate, cured meats & sausages, marinated vegetables, whole grain mustard, crostini ~ \$35 per order / 5-8 people

Crudités (serves 10 guests) \$60

Seasonal assortment of vegetables with housemade dips

Fresh Fruits (serves 10 guests) \$60

Seasonal assortment of fruits

Pulled Pork Sliders (serves 10 guests, 20 sliders) \$100

Pulled pork, barbeque sauce, coleslaw, brioche bun

Beef Sliders (serves 10 guests, 20 sliders) \$100

Beef slider, barbeque sauce, coleslaw, brioche bun

Tuna Sliders (serves 10 guests, 20 sliders) \$180

Tuna, spicy coleslaw, avocado mouse, wasabi mayonnaise, brioche bun

Portobello Sandwiches (serves 10 guests, 10 sandwiches cut in half) \$80

Seafood Tasting, prawns, mussels, dungeness claws, shrimp, 1 dozen oysters and 1 whole lobster ~ \$120 per plate / 5-7 people

Caviar with accompaniments, potato blini, hard boiled egg, red onion, crème fraîche, caper, chives ~ \$65 one ounce

Menus are seasonally prepared and may vary with seasonal selections, prices are subject to change



EL DORADO

HOTEL & KITCHEN

SPECIAL EVENT LUNCH MENUS

*Spring/Summer Menus available October - March
Bread service, coffee and tea service included with 3 course lunch.*

STARTERS PLEASE SELECT ONE OPTION BELOW AND EITHER THE MIXED LETTUCES SALAD OR THE SOUP OF THE DAY FOR YOUR 2ND OPTION

WAGYU BEEF CARPACCIO FRIED RICE, TRUFFLE AIOLI

POTATO LEEK SOUP LEMON PEARLS, SMOKED SALMON,
BRIOCHE CROUTON

TOMATO GAZPACHO LOBSTER, SOURDOUGH CROUTON,
BASIL, AVOCADO, LEMON OIL (AVAILABLE JUNE-SEPTEMBER)

CAESAR SALAD ROMAINE HEARTS, COUNTRY CROUTONS,
PARMESAN

MARINATED BEET SALAD ARUGULA, HAZELNUTS

FRIED GREEN TOMATO SALAD PINEAPPLE SALSA, GOAT
CHEESE, CRISPY BACON, SPICY AIOLI

WARM WILD MUSHROOM & GOAT CHEESE TART ARUGULA
PESTO

ROASTED ASPARAGUS SALAD GRIBICHE, WATERCRESS,
PARMESAN, BACON, BALSAMIC VINAIGRETTE (AVAILABLE
MAY-JUNE)

ENTRÉES (SELECT 2 ENTRÉES) WE WILL ALSO PRINT ON THE MENU "VEGETARIAN OPTION AVAILABLE UPON REQUEST"

\$49 PER PERSON

ROASTED SALMON SWEET 100 TOMATOES, ARUGULA, BACON
LARDONS, CORN, TOMATO VINAIGRETTE

BUTTERMILK FRIED CHICKEN POTATO LEEK PURÉE,
SQUASH, FINGERLING POTATOES, CARROTS

CHICKEN PARMESAN SANDWICH PROVOLONE CHEESE,
OREGANO, CHILI FLAKE, TOMATO SAUCE, FRIES

MUSHROOM FLATBREAD PARMESAN, SYLVETTA ARUGULA,
TRUFFLE OIL

CARNAROLI RISOTTO SUMMER VEGETABLES, WILD
MUSHROOMS, MASCARPONE, PARMESAN

TOSTADA CHIPOTLE BRAISED CHICKEN, COTIJA CHEESE,
BLACK BEAN PURÉE, AVOCADO, ROMAINE, PICO DE GALLO,
SPICY CREMA, CILANTRO

DUCK CONFIT SALAD GRANNY SMITH APPLE, BELGIAN
ENDIVE, KUMQUATS, CANDIED PISTACHIOS, SHERRY
VINAIGRETTE

\$59 PER PERSON MENU

BRAISED BEEF SHORT RIBS BREAST POTATO PURÉE,
MARKET VEGETABLES, SHORT RIB JUS

PETALUMA ORGANIC CHICKEN BREAST POTATO PURÉE,
MARKET VEGETABLES, CHICKEN JUS

AHI TUNA "NIÇOISE" MIXED LETTUCE, HARICOT VERTS,
TOMATO, EGG, NIÇOISE OLIVE, CAPERS, CHAMPAGNE
VINAIGRETTE

LOBSTER SANDWICH CIABATTA BREAD, BACON, LEMON
AIOLI, TOMATO, FRIES (ADDITIONAL \$15 PER PERSON)

DUNGENESS CRAB SALAD, AVOCADO, RUBY GRAPEFRUIT,
PICKLED ONIONS, CITRUS VINAIGRETTE, RADISHES
(ADDITIONAL \$10 PER PERSON)

DESSERT (SELECT 1 DESSERT)

VANILLA BEAN CRÈME BRÛLÉE SALTED SHORTBREAD
COOKIE, ORANGE SORBET

WARM SEASONAL FRUIT CRISP LEMON ICE CREAM

MOLTEN CHOCOLATE CAKE SALTED CARAMEL, VANILLA ICE
CREAM

LEMON PUDDING CAKE FRESH BERRIES, WHIPPED CREAM

TRES LECHES, LEMON CURD STRAWBERRY SORBET

COCONUT TAPIOCA (GLUTEN & DAIRY FREE)

Menus are seasonally prepared and may vary with seasonal selections, prices are subject to change



EL DORADO

HOTEL & KITCHEN

Canapés & Dessert Stations

Canapé Menu

Canapés are bite sized appetizers which are tray passed by our service team

Select 3 canapés (served for up to one hour) ~ \$12 per person

Select 3 canapés (served for up to two hours) ~ \$20 per person

Mini Dungeness Crab Cake, meyer lemon aioli

Roasted Pork Sausage, sliced tomato, whole grain mustard

Tuna Tartare, wasabi tobiko, crispy wonton

Fried Green Tomatoes, corn-peach salsa, goat cheese

Ceviche, pico de gallo, corn tortilla

Salmon Crostini, lemon, crème fraîche, dill

Goat Cheese, niçoise olive tapenade, crostini

Blini with Caviar, crème fraîche, chives

Gruyere Gougere, prosciutto

Roasted Pork Belly, arugula purée

Wild Mushroom Arancini

Fried Alaskan Shrimp, spicy chili sauce

Lobster Shooter, gazpacho

Beef Carpaccio, shaved parmesan, truffle aioli, brioche crostini

Chicken Skewers, peanut dipping sauce

Skewered Beef Barbacoa, filet mignon, romesco

Mini Dessert Offerings

Select 3 Desserts ~ \$15 per person

Select 4 Desserts ~ \$18 per person

Citrus Cream Puffs

Chocolate Truffle Cake

Seasonal Fruit Bars

Mexican Wedding Cookies

Moonpies

Seasonal Fruit Tartelettes

Mini Tres Lèches

Assortiments of Macarons (*chocolate, caramel, pistachio, strawberry, raspberry, cappuccino, lemon*)

Menus are seasonally prepared and may vary with seasonal selections, prices are subject to change



EL DORADO

HOTEL & KITCHEN

SPECIAL EVENT DINNER MENUS

Spring/Summer Menus available April - September

Bread service, coffee and tea service included with 3 or 4 course dinner menus

STARTERS PLEASE SELECT ONE OPTION BELOW AND EITHER THE MIXED LETTUCES SALAD OR THE SOUP OF THE DAY FOR YOUR 2ND OPTION

CAULIFLOWER SOUP FRIED CAULIFLOWER, CURRY, CHIVES

POTATO LEEK SOUP LEMON PEARLS, SMOKED SALMON, BRIOCHE CROUTON

TOMATO GAZPACHO LOBSTER, SOURDOUGH CROUTON, BASIL, AVOCADO, LEMON OIL (AVAILABLE JUNE-SEPTEMBER)

CAESAR SALAD ROMAINE HEARTS, COUNTRY CROUTONS, PARMESAN

MARINATED BEET SALAD ARUGULA, GOAT CHEESE, CANDIED PECANS

DUNGENESS CRAB CAKE CITRUS SALAD, WILD GREENS (ADDITIONAL \$10 PER PERSON)

WILD MUSHROOM & GOAT CHEESE TART ARUGULA, PESTO

HEIRLOOM TOMATO SALAD ARUGULA, BASIL, GOAT CHEESE, SHERRY VINAIGRETTE, CROSTINI (AVAILABLE JUNE-SEPTEMBER)

BURRATA SWEET 100 TOMATOES, EXTRA VIRGIN OLIVE OIL, CROSTINI

ROASTED ASPARAGUS SALAD GRIBICHE, WATERCRESS, PARMESAN, BACON, BALSAMIC VINAIGRETTE (AVAILABLE MAY-JUNE)

CHILLED CORN SOUP CRAB, CHIVES, BRIOCHE CROUTONS

HAMACHI CRUDO DAIKON RADISH, CUCUMBER, PINEAPPLE, AGRUMATO OIL, SOY GINGER GLAZE (ADDITIONAL \$5 PER PERSON)

OPTIONAL MID COURSE (ADDITIONAL \$12 PER PERSON)

CHEF'S SELECTION OF RISOTTO OR RAVIOLI

ENTRÉES (SELECT 2 ENTRÉES) WE WILL ALSO PRINT ON THE MENU "VEGETARIAN OPTION AVAILABLE UPON REQUEST"

\$69 PER PERSON

ROASTED SALMON SWEET 100 TOMATOES, ARUGULA, BACON LARDONS, CORN, TOMATO VINAIGRETTE

PORK CHOP POLENTA, BRAISED GREENS, ROASTED PEACHES, WHOLE GRAIN MUSTARD SAUCE

PETALUMA ORGANIC CHICKEN BREAST POTATO PURÉE, MARKET VEGETABLES, CHICKEN JUS

LIBERTY DUCK CONFIT ONION, SPINACH, KING TRUMPET MUSHROOM, HUCKLEBERRY SAUCE

PETRALE SOLE CAULIFLOWER PURÉE, GOLDEN RAISINS, BALSAMIC REDUCTION

BRAISED BEEF SHORT RIBS POTATO PURÉE, MARKET VEGETABLES, SHORT RIB JUS

\$99 PER PERSON MENU

PRIME FILET MIGNON ROASTED FINGERLING POTATOES, PEAS, CARROTS, BORDELAISE

RACK OF LAMB CAPONATA, ROSEMARY JUS

MAINE LOBSTER RISOTTO WILD MUSHROOMS, SPINACH, MEYER LEMON

SEARED MAINE SCALLOPS LEMON RISOTTO, PEAS, SPINACH, LEMON THYME SAUCE

HONEY SOY GLAZED BLACK COD MUSHROOM CONSOMMÉ

\$139 PER PERSON MENU

BACON WRAPPED MILK FEED VENISON GINGER CARROT PURÉE, WALLA WALLA ONIONS, SPINACH, WILD MUSHROOMS, HUCKLEBERRY SAUCE

SNAKE RIVER WAGYU KOBE BEEF MAITAKE MUSHROOMS, CRISPY POTATOES, CIPOLLINI ONIONS, BABY CARROTS, BLACK PEPPER GASTRIQUE

SURF AND TURF PRIME FILET MIGNON, BUTTER POACHED MAIN LOBSTER TAIL, CITRUS SAUCE, CREAMED SPINACH, FINGERLING POTATOES, RED WINE SAUCE

MAINE LOBSTER RISOTTO CELERY ROOT, WILD MUSHROOMS, SWISS CHARD, MASCARPONE, MEYER LEMON, SHAVED TRUFFLES (TRUFFLES VARY SEASONALLY)

HONEY SOY GLAZED BLACK COD MUSHROOM CONSOMMÉ, LOBSTER DUMPLINGS

DESSERT (SELECT 1 DESSERT)

VANILLA BEAN CRÈME BRÛLÉE SALTED SHORTBREAD COOKIE, ORANGE SORBET

WARM SEASONAL FRUIT CRISP LEMON ICE CREAM

TRES LECHES, LEMON CURD STRAWBERRY SORBET

MOLTEN CHOCOLATE CAKE SALTED CARAMEL, VANILLA ICE CREAM

LEMON PUDDING CAKE FRESH BERRIES, WHIPPED CREAM

COCONUT TAPIOCA (GLUTEN & DAIRY FREE)

Menus are seasonally prepared and may vary with seasonal selections, prices are subject to change



EL DORADO

HOTEL & KITCHEN

Additional Offerings

For the Table

Greet guests with something to share down the table family style

Oysters on the Half Shell ~ \$32 per dozen

Tuna Tacos, crispy wonton shell, guacamole, spicy cream, slaw ~ \$14 each (5 per order)

Warm Marinated Olives, hummus, wood fired flatbread ~ \$12 each

Truffle Fries, truffle oil, parmesan cheese ~ \$12 each

Burrata, basil oil, tomato marmalade, crostini ~ \$11 each

Mushroom Flatbread, parmesan, arugula, truffle oil ~ \$15 each (5 slices per order)

Margherita Flatbread, mozzarella, parmesan, tomato, basil ~ \$15 each (5 slices per order)

Chorizo Flatbread, piquillo pepper, mozzarella, tomato sauce ~ \$15 each (5 slices per order)

Artisanal Cheese Plate, selection of 5 cheeses, candied nuts, sliced fruit, crostini ~ \$35 per plate / 5-8 people

Charcuterie Plate, cured meats & sausages, marinated vegetables, whole grain mustard, crostini ~ \$35 per order / 5-8 people

Crudités (serves 10 guests) \$60

Seasonal assortment of vegetables with housemade dips

Fresh Fruits (serves 10 guests) \$60

Seasonal assortment of fruits

Pulled Pork Sliders (serves 10 guests, 20 sliders) \$100

Pulled pork, barbeque sauce, coleslaw, brioche bun

Beef Sliders (serves 10 guests, 20 sliders) \$100

Beef slider, barbeque sauce, coleslaw, brioche bun

Tuna Sliders (serves 10 guests, 20 sliders) \$180

Tuna, spicy coleslaw, avocado mouse, wasabi mayonnaise, brioche bun

Portobello Sandwiches (serves 10 guests, 10 sandwiches cut in half) \$80

Seafood Tasting, prawns, mussels, dungeness claws, shrimp, 1 dozen oysters and 1 whole lobster ~ \$120 per plate / 5-7 people

Caviar with accompaniments, potato blini, hard boiled egg, red onion, crème fraîche, caper, chives ~ \$130 one ounce

Menus are seasonally prepared and may vary with seasonal selections, prices are subject to change