

DINNER



THE CLIFT

ROYAL SONESTA HOTEL

PLATED OR FAMILY-STYLE DINNERS

Chef's choice seasonal amuse-bouche included with meal.

Based on 60 minutes of service. Minimum of 20 guests.

STARTERS

Dungeness Crab Bisque

Aged Cheddar Profiteroles

Roasted Truffled Artichoke Soup

Little Gem Salad

Lemon Parmesan Dressing, Sourdough Croutons

Mesclun Greens Salad

Shallots, Fine Herbs, Cherry Tomatoes, Vinaigrette

Heirloom Beet & Citrus Salad

Laura Chenel Chèvre Parfait, Pumpernickel Crumb

West Coast Dungeness Crab Galette

Citrus-Jalapeño Beurre Blanc

Seared Diver Scallops

Sweet Corn Purée, Smoked Bacon-Onion Dashi

Iberica Ham

Asparagus, Garlic Panna Cotta, Gremolata

ENTRÉES

Local Salmon en Croute

Herbed Mushroom and Spinach Purée, Truffle Jus

Thyme Roasted Halibut

Artichoke Barigoulle, Tomato Concasse

Saltimbocca Petaluma Organic Chicken

Seasonal Vegetables, Lemon-Caper Sauce

Schmitz Farms Lavender-Thyme Pork Chop

Heirloom Tomato, Faro Risotto

Filet of Beef

Truffle Potato Pavé, Buttered Asparagus, Porcini Demi

Sake & Soy Braised Kobe Zabuton

Royal Trumpet, Daikon, Pickled Mustard Seeds

New York Strip Loin

Crème Fraîche Whipped Potato, Crispy Onions, Bourbon-Coffee Sauce

Braised Short Ribs

Seet Corn Succotash, Aji Panca Sauce

California Lamb

Crisp Parmesan-Polenta, English Peas, Pearl Onions, Balsamic Thyme Glaze

Crisp Gnocchi

Baby Vegetables, Seasonal Mushroom, Spinach Pesto, Hazelnuts

DESSERTS

S'mores Tart

Graham Cracker Crust, Chocolate Ganache Filling, Marshmallow

Caramelia Mousse Cup

Whipped Cream, Pecan Shortbread, Candied Pecans

Brioche Bread Pudding

Banana, Chocolate Chunks, Caramel Sauce

Peanut Butter Cheesecake

Strawberry Sauce

Butterscotch Pudding

Shortbread, Whipped Cream

Snickers' Roll Cake

Chocolate Sponge, Whipped Cream, Peanuts, Caramel and Chocolate Sauce

Dulce de Leche

Chocolate Tart Shell, Chocolate Ganache, Candied Almonds

Choice of one (1) starter, one (1) entrée and one (1) dessert: **\$110 person**

Entrée choice on-site: **\$150 person**

Additional course: **\$12 person**

Menu items may change due to seasonal availability. Consuming raw, cooked to order or undercooked meats, poultry, seafood, shellfish or eggs may significantly increase your risk to foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform us if a person in your party has a food allergy. A 24% banquet gratuity and current sales tax percentage will be added to all food and beverage charges. Please note that the service charge is taxable and food and beverage prices are subject to change without notice. All prices quoted in this menu do not include applicable taxes and gratuity.

DINNER



THE CLIFT

ROYAL SONESTA HOTEL

DINNER BUFFET

Based on 60 minutes of service. Minimum of 20 guests.

STARTERS

Dungeness Crab Bisque

Roasted Truffled Artichoke Soup

Little Gem Salad

Lemon Parmesan Dressing, Sourdough Croutons

Mesclun Greens Salad

Shallots, Fine Herbs, Cherry Tomatoes, Vinaigrette

Heirloom Beet & Citrus Salad

Laura Chenel Chèvre Parfait, Pumpernickel Crumb

Frisée & Asparagus

Point Reyes Blue Cheese, Toasted Hazelnut, Truffle Vinaigrette

Hearts of Palm Salad

Cucumbers, Cherry Tomatoes, Mâche, Fresh Mint

ENTRÉES

Roasted Salmon

Mushroom Duxelles, Braised Spinach, Truffle Jus

Seared Bass

Artichoke Barigoule, Tomato Concasse

Petaluma Organic Chicken

Sweet Corn Succotash, Smoked Bacon-Cider Sauce

Schmitz Farms Lavender-Thyme Pork Loin

Tuscan Kale and Faro Risotto

Petite Filet of Beef

Potato Pavé, Buttered Asparagus, Porcini Demi

New York Strip Loin

Roasted Heirloom Potatoes, Crispy Onions, Bourbon-Coffee Sauce

Braised Short Ribs

Sweet Corn Succotash, Aji Panca Sauce

Fresh Rigatoni Pasta

Seasonal Vegetables, San Marzano Tomato Sauce

Four Cheese Ravioli

Sun Dried Tomato-Basil Sauce, Shaved Reggiano Cheese

DESSERTS

Dark & Milk Chocolate Cake

Coffee Torte

Dark Chocolate Torte

Raspberry Torte

Petit Fours

Passionfruit, Chocolate, Mocha, Pistachio

Mini Berry & Vanilla Tart

Chocolate Swirl

Mini Caramel Tart

Dark Chocolate Mousse

Caramelia Mousse

Choice of two (2) starters, one (1) entrée and two (2) desserts: **\$90 person**

Additional in any area: **\$10 person**

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