



Group Title Here—\$30/person⁺⁺

Salad:

Bungalow Salad

mixed greens, baby tomatoes, crumbled feta cheese, candied walnuts, balsamic vinaigrette

Entreés:

Choice of:

Brined Roasted Pork Loin

pommes lyonnaise, english peas,
apple sherry reduction

Pan Roasted Trout

california golden raisin & crab stuffing, french beans,
roasted walnut butter sauce

Herb Roasted Poussin Chicken

parisienne parsley gnocchi,
baby vegetable medley,
wild mushroom reduction

Roasted Half Duck

garlic pommes puree, assorted baby
vegetables, choice of cumberland sauce,
pepper rum glaze, & orange sauce

Happy Endings:

Choice of:

Chocolate Mousse

light, creamy, whipped chocolate dessert,
a 30-year house specialty

Profiteroles

triple espresso gelato
bittersweet chocolate sauce

Add Wine Pairings for \$20/person

⁺⁺menu price does not include beverages, tax or gratuity. for your convenience, a suggested 18% gratuity is added to parties of 6 or more, payment of gratuity is not mandatory

Executive Chef Paul Niles