

(L)

larkspur

**Summer 2007  
Group Function Dinner Menu**

**STARTER**

*CHOICE OF ONE*

- CAESAR SALAD *with crispy potato croutons and reggiano*  
FIELD GREENS *with julienne summer vegetables, sunflower seeds and maytag blue cheese*  
HOUSE MADE MOZZARELLA AND TOMATO TOWER *with basil and parmesan crostini*  
SUMMER VEGETABLE MINISTRONE *with basil pesto and ciabata croutons*  
OLATHE CORN BISQUE *with beet powder and chives*  
ROASTED DUNGENESS CRAB CAKE *with jumbo asparagus and morel mushrooms*  
*(\$5 up charge per guest)*  
LARKSPUR'S SMOKED SALMON *with traditional garnishes*  
*(\$5 up charge per guest)*  
CERTIFIED ANGUS BEEF CARPACCIO *with fingerling potato salad and salsa verde*  
*(\$6 up charge per order)*

**ENTRÉE**

*CHOICE OF THREE*

- ARCTIC CHAR *with beluga lentils and baby chioggia beets*  
VEAL SCALOPPINI *with twice-baked potatoes and creamed spinach*  
ALASKAN BLACK COD *with little neck clams, applewood bacon and saffron potatoes*  
CRISPY POTATO GNOCCHI *with summertime vegetables and corn nage*  
PETALUMA FREE RANGE CHICKEN *with whipped potatoes, peas and baby carrots*  
PORCINI DUSTED BEEF TENDERLOIN *with fingerling potato cake*  
*(\$7 up charge per order)*

**DESSERT**

*CHOICE OF TWO*

- RASPBERRY-WHITE CHOCOLATE SWIRL CHEESECAKE *with raspberry compote*  
STRAWBERRY ICE CREAM *with sparkling red berries*  
CHERRIES AND CREAM TARTLETTE *with cherry-port caramel*  
"NUTELLA" PIE *with hazelnut crunch cream*  
WARM TRIPLE CHOCOLATE CAKE *with drunken berries*  
WARM BANANA BREAD PUDDING *with cinnamon ice cream*  
ROASTED PEACH SHORTCAKE *with vanilla bean ice cream*  
BLUEBERRY-LEMON VOL AU VENT *with lemon-meringue ice cream*  
SORBET  
HOUSEMADE ICE CREAM

\*\*\* Please note all menu items are seasonal and subject to change \*\*\*