

sundried tomato

a restaurant and bar

Cheese night ...california...anything goes

1st course

Assorted California cheeses

When guests arrive

2nd

pasilla pepper stuffed with california jack and point reyes blue cheese
laced with a chipotle cream sauce

3rd

baby watercress with grapefruit slices, avocado, gouda, and a sweet basil dressing
topped with pan seared seabass laced with a caper lemon beurre blanc

4th

top sirloin sliced rare topped with a red bell and yellow bell salsa
accompanied with a humboldt fog and garlic crème brulee
and brussel sprouts

dessert

giant wonton shell filled with marscarpone cream
and fresh berries laced with a port wine and chocolate glaze