

MENU ONE

(Groups of 50 or more, choose one entrée)

Appetizers to Share

(choose two)

Stuffed Cremini Mushrooms

Dungeness Crab Cakes with Lemon Aioli

Smoked Salmon Crostini

*Wood Oven Roasted Pancetta Wrapped Scallops

* Chilled Prawns with Cocktail Sauce

Second Course

(choose one)

Waterfront Clam Chowder with Fresh Steamed Littlenecks and Applewood Smoked Bacon

Hearts of Romaine with Caesar Dressing and Parmesan Cheese

Star Route Farms Tossed Baby Lettuces with House Vinaigrette, Goat Cheese Crostini

Entrees

(choose two)

** Grilled Flannery Filet of Beef with Wild Mushrooms, Potato & Gratin

Pan Roasted Salmon, on a bed of French Lentils & Meyer Lemon Aioli

Oven Roasted California Halibut, on a bed of Quinoa & Seasonal Vegetable

Short Ribs of Beef with Mashed Potatoes, Blue Lake Green Beans & Carrots

Stuffed Chicken Ballantine, Polenta Cake, Sautéed Spinach, Natural Jus

Penne Pasta with Tomato Confit, Black Olives, Roasted Eggplant, Wild Mushrooms, Basil & Parmesan

Desserts

(choose one)

Warm Apple Crisp with Vanilla Ice Cream

Chocolate & Walnut Brownies with Vanilla Bean Ice Cream

Chocolate Fondant with Raspberry Coulis

Almond Cake with Crème Chantilly & Poached Pear

Vanilla Bean Crème Brulee

Sorbet of the Day

Four Course Dinner \$95.00 per person plus 20% service charge, 6% surcharge added for San Francisco employer mandates, 8.63% sales tax.

Add \$10.00 per person for each additional choice per category.

*Scallops & Prawns add an additional \$3.50 per person

**Filet of Beef Market Price

Menu subject to change based on seasonality of products.

MENU TWO

First Course

(choose one)

Ahi Tuna Tartare with Japanese and Cumin Scented Wonton Crisp
Smoked Salmon Bellini with Tarragon Gastrique and Sweet Herb Salas
Roasted Tomato Bisque with Crab Crostini
**Lemon Risotto with Main Lobster

Second Course

(choose one)

Star Route Farms Little Gem Salad with Black Pepper Pecans, Roquefort Cheese & Vinaigrette
Star Route Farms Baby Lettuces with Vinaigrette & Warm Goat Cheese Crostini
Tender Hearts of Romaine with Shaved Parmesan, Garlic Anchovy Vinaigrette

Entrees

(choose two)

Grilled Flannery Beef Tenderloin, Pommes Anne, Bordelaise Sauce
Mushroom Crusted Halibut with Truffle Oil Emulsion, Sautéed Spring Peas
Seared Ahi Tuna Wrapped in Applewood Smoked Bacon, Crushed Potatoes with Lemon Confit
Roasted Loin of Organic Lamb with Vegetable Couscous & Apple Chutney
** Sweet Butter Poached Main Lobster, Truffled Mashed Potatoes, Asparagus, Truffle Nage

Desserts

(choose one)

Chocolate Fondant with Raspberry Coulis
Vanilla Bean Crème Brûlée with Caramelized Pear
Organic Berries with Sabayon Sauce
Apple Tarte Tatin with Vanilla Bean Ice Cream
Sorbet of the Day & Cookies

Four Course Dinner \$110.00 per person plus 20% service charge, 6% surcharge added for San Francisco employer mandates and 8.63% sales tax.

Add \$10.00 per person for each additional choice per category

**Lobster entrée is market price

***Filet of Beef is market price

Menu subject to change based on seasonality of products.

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