

Caso's Point Dining

5 courses, from 2 to 10 people max (all together), private chef and server
\$175 per person, plus 17% Gratuity

Menu

Asian Station

Miso Soup

Local greens, Carrot, Cucumber, Ginger Dressing

Assorted Sushi and Sashimi, Condiments

Stir Fry (Chicken or Beef) Mixed Vegetables, Condiments

Chai Panna Cotta, Sake Soaked Berries

Paired Suggestions:

Zipang Sparkling Sake, Japan (250ml) \$22

Rudi Weist Riesling, Germany \$45

Kings Ridge Pinot Noir, Oregon \$60

Italian Station

Minestrone

Caprese Salad

Mini Anti Pasto

Mixed Seafood Risotto

Tiramisu

Paired Suggestions:

LaMarca Prosecco \$50

Santa Margherita Pinot Grigio \$56

Terrabianca Super-Tuscan \$70

Spanish Station

Gazpacho

Chicken Tostada, Radish Slaw, Cilantro

Mussels, Chorizo, Corona, Lime, Chili

Mixed Paella, Saffron, Summer Vegetables

Tres Leche, Caramel Sauce

Paired Suggestions:

Friexenet Blanc de Blanc Cava \$39

Vionta Albarino \$59

Cune Reserva Tempranillo \$73

Classic Station

Lobster Bisque

Local Green Salad, Champagne Vinaigrette

Duck Confit, Brioche, Pickled Vegetables, Blackberry Compote

Steak Diane

Banana Foster

Paired Suggestions:

Gerard Bertrand "Gris Blanc" Rosé, France \$42

Joseph Drouhin Chablis 'Vaudon Reserve', Burgundy \$58

Chateau Malengin, St. Emilion, France \$68

American Station

Chicken Noodle

Wedge Salad, Blue Cheese Dressing

Tuna Tartare

Mixed BBQ Platter

Deconstructed Apple Pie

Paired Suggestions:

Schramsberg 'Mirabelle' Brut Rosé, Carneros \$82

Franciscan Chardonnay, Napa Valley \$64

Wild Hogge "Moongate" Paso Robles (zinfandel blend) \$99

