

## 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 \$48*

*Santa Margherita Pinot Grigio \$54*

*Terrabianca Super-Tuscan \$72*

#### 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 \$72*

#### 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 \$40*

*Joseph Drouhin Chablis 'Vaudon Reserve', Burgundy \$64*

*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*

