

EIGHT NORTH

C A L I S T O G A

* LUNCH *

All Items Subject to Change Due to Seasonal
Availability

Chef's Custom and Seasonal Menu Experience
Available Upon Request

8N EXPERIENCE LUNCHEON

\$65PP PLATED SERVICE

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SOURDOUGH FOCACCIA

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Lawer Estates EVOO, Rosemary, Sea Salt

LITTLE GEMS SALAD

Shaved Vegetables, Lemon Crumble, Salsa Verde, Creamy Verjus Vinaigrette

EMBER ROASTED BEET SALAD

Feta, Fennel, Arugula, Dijon Vinaigrette

CAESAR SALAD

Romaine Lettuce, Olive Oil Croutons, Dry Jack

CHEF'S SEASONAL SALAD

Featuring Farm Fresh Ingredients of the Moment

VEGETABLE MINESTRONE

Parmesan Broth, Butter Beans, Orzo, Herb Puree

(Counts due 7 days prior to Event)

RED WINE RISOTTO

Charred Vegetables & Mushrooms, Fiscalini Cheddar, Gremolata

CHICKEN FRANCese

Charred Broccolini, Creamy Lemon-Herb Sauce

OAK GRILLED LOCAL CATCH

Seasonal Vegetable Ragout, Chardonnay Beurre Blanc

SYRAH MARINATED FLANK STEAK

Herb Roasted Potatoes, Charred Seasonal Vegetable, Chimichurri

* * * * * CHOOSE ONE DESSERT * * * * *

MILK CHOCOLATE CRÈME BRÛLÉE

Fresh Berries

SEASONAL FRUIT CRISP

Vanilla Bean Gelato

LEMON CHEESECAKE

Raspberry Sauce

VANILLA BEAN GELATO

Lawer Estates EVOO, Sea Salt

LUNCH FOR THE ROAD

**\$45PP BAGGED LUNCH,
OFFSITE CONSUMPTION,
PICKUP AFTER 8AM**

BOTTLED WATER

WHOLE SEASONAL FRUIT

SEA SALT KETTLE CHIPS

CLASSIC CHOCOLATE CHIP COOKIE

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MARINATED FLANK STEAK

Grilled Peppers & Onions, Chimichurri, Ciabatta Roll

OAK GRILLED VEGETABLES

Goat Cheese, Arugula, Balsamic & Herb Drizzle, House Focaccia

HERB ROASTED TURKEY BREAST

Boursin, Roasted Tomatoes, Arugula, Baguette

FRA'MANI ROSEMARY HAM

Pickle Butter, Gruyere, Arugula, Baguette