



## **Red Sky Ranch Plated Dinner Menu**

3 Course Dinner

### **Appetizer Selections**

(Passed appetizers @ \$3.50/piece; additional plated appetizers @ \$12/person;  
all prices are in addition to dinner price, or sub one for desserts)

volcano shrimp, sriracha and massago aioli  
cured salmon with crème fraiche and American caviar  
bay scallop ceviche with blue corn tortilla  
spicy tuna & sesame rice cake with sweet soy  
yellowtail tartar in a cucumber cup with radish and ponzu  
crab cake and spicy remoulade  
beef carpaccio, breadstick, pickled anchovy and caper aioli  
spiced lamb bouchee with apricot honey raita  
smoked chicken egg rolls sweet chinese mustard  
prosciutto wrapped melon with aged balsamic  
new zealand lamb chops and olive pesto  
(\$5 supplemental fee)  
five spiced short rib with apricot curry glaze and crisp won ton  
crispy vegetable springroll  
cucumber cup with pickled golden beets & goat cheese  
grilled zucchini canapé with fresh mozzarella roulade

### **First Course Selections**

(Select One)

**Shrimp and Corn Chowder**

**Gazpacho**

**Tomato Basil Cream**

**Lobster Bisque**

**Smoked Tomato Red Pepper Bisque**

**Caesar Salad**

garlic croutons, and shaved parmesan

**Mixed Green Salad**

maytag blue cheese, toasted hazelnuts, Asian pear, port syrup, with sherry vinaigrette

**Caprese Salad**

vine ripe tomatoes, fresh mozzarella, basil and aged balsamic



### **The Wedge**

iceberg lettuce, smoked bacon, cherry tomatoes, blue cheese, and ranch

### **Summer Salad**

butter lettuce, roasted corn, julienne jicama, julienne red pepper, and toasted cashews, tossed with blush wine vinaigrette

### **Goat Cheese Salad**

mixed greens, diced golden beets, pickled red onion, toasted pistachios, with red wine vinaigrette

## **Entrées**

**(Select one, combination plate or pre-select up to three with pre-determined counts)**

### **Seared Salmon**

asparagus risotto, tomato salad, lemon beurre blanc

### **Grilled Lobster Tail**

butter poached leek mashed potatoes and lemon truffle butter  
(\$10 supplemental fee)

### **Herb Encrusted Sea Bass Provencal**

with wild rice pilaf

### **Seared Halibut**

lemon-fennel risotto, bouillabaisse sauce, and fines herb salad

### **Roasted Beef Tenderloin**

mashed potatoes, seasonal vegetables, roasted mushrooms, and bordelaise

### **New Zealand Rack of Lamb**

sautéed rappini, roasted fingerlings, and mustard jus

### **Braised BBQ Beef Short Rib**

parmesan polenta, seasonal vegetables and natural jus

### **Seared Natural Chicken Breast**

with summer vegetable ratatouille & creamy polenta

### **Grilled Pork Chop**

warm salad of potatoes, frisee, and haricot vert with apple-onion marmalade

### **Zucchini Pappardelle (Vegetarian)**

with toasted garlic tomato sauce & rouille crostini



**Desserts**  
**(select one)**

**Flourless Chocolate Cake**

crème anglaise, whipped cream & fresh berries

**Cherry Streusel Crostada**

with vanilla ice cream

**Champagne Sabayon & Berries**

with tuile cookie cup

**Tiramisu**

with coffee syrup

**Seasonal Fruit Cobbler**

with cinnamon ice cream