



PHOTO: CHRIS SCHAUT

40th Anniversary Celebration Menu

Hot Dinner Appetizer – Portobello Mushroom Ravioli

(Sautéed watercress, artichoke, basil & yellow tomato fondue)

Salad - Baby Spinach Salad

(Apple wood smoke bacon, Bermuda onion, enoki mushrooms & candied walnuts – maple vinaigrette)

Intermezzo – Peach Champagne Sorbet

Dinner Entrée, choice of one of the following:

Dungeness Crab Crusted Halibut

Whipped potatoes w/ Nappa Cabbage & Shiitake mushrooms – lavender honey butter emulsion

Charbroiled Rosemary

New York Steak

*Roast golden Yukon potato wedges
Portobello Pinot Noir Sauce*

Dessert – Baked Lemon Berry Tartlet

(lemon tartlet w/ fresh berries baked into the lemon filling & fresh berries on top – raspberry sauce.)

PHOTO: STEVE MITCHELL

Silver Creek Dining Room Semi-formal attire

6:00 no host cocktails
(cash only)

7:30 Dinner

8:00 Program

9:00 Dancing

Contact Dolce Hayes Mansion directly at 408-226-3200 for our special room rates for the evening at \$119.00: CODE: Porsche

