DINNER MENUS

BLUE TAHOE DINNER
$50 PER GUEST

FIRST COURSE
(Select 1)

CAESAR SALAD
Romaine hearts, parmesan, garlic herb croutons

CHIOGGA BEET SALAD
Baby kale, orange, pistachio, basil dressing

ENTRÉE
(Select 3)

CHARBROILED SALMON
Herb marinated, lemon buerre blanc, basmati rice, seasonal vegetables

GRILLED CHICKEN PASTA
Gemelli pasta, white wine-butter sauce, seasonal vegetables

GRILLED HANGER STEAK
Golden whipped potatoes, broccoli rabe, parmesan, chili flakes, black garlic & leek puree

HERB ROASTED CHICKEN
Mary's free range chicken, natural chicken jus, creamy cheddar polenta, wilted spinach

GOAT CHEESE RAVIOLI
Sundried tomato tapenade, basil pesto sauce

DESSERT

KIMO'S ORIGINAL HULA PIE
chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream

MEEKS BAY DINNER
$65 PER GUEST

FIRST COURSE
(Select 1)

ORGANIC MIXED FIELD GREENS
Green apples, candied walnuts, gorgonzola, aged balsamic vinaigrette

CHIOGGA BEET SALAD
Baby kale, orange, pistachio, basil dressing

ENTRÉE
(Select 3)

MARY'S MOROCCAN CHICKEN
Cauliflower almond 'couscous', heirloom carrot, avocado, toasted pumpkin seeds, preserved meyer lemon vinaigrette

HAZELNUT CRUSTED MARKET FISH
Changes with the season, roasted red pepper sauce, basmati rice, seasonal vegetables

GRILLED HANGER STEAK
Golden whipped potatoes, broccoli rabe, parmesan, chili flakes, black garlic & leek puree

SEARED NANTUCKET SCALLOPS
Sauteed spinach, tomato bisque. fried ricotta gnocci

GRILLED RIBEYE STEAK
Roasted baby potatoes, sauteed green beans, wild mushroom ragu

DESSERT
(Select 1)

KIMO'S ORIGINAL HULA PIE
chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream

DESSERT PLATTER
chocolate truffles, lemon tarts, assorted cookies

Both menus above include artisan bread, soda, locally roasted coffee, organic hot & iced tea
Vegetarian Entrée options change seasonally and are available upon request
A 20% Service Charge and State & Local Sales Tax will be added to above prices