



**PALACE CAFE**  
*catering*

*fiftieth birthday celebration*

at Hearst Castle

**INSPIRATION MENU**

- PASSED HORS D'OEUVRES -

Duck Confit Strudel  
Tuna Tartare and Crème Fraîche Croustades  
Quail Egg & Caviar Blini  
Lobster Rumaki  
Lamb and Eggplant Roulades

- STARTERS -

Heirloom Roasted Beet, Celery Root and Spinach Salad  
Cured Salmon Carpaccio with Petite Greens and Lemon Vinaigrette  
White Bean, Pancetta and Arugula Salad

- MAIN COURSES -

Rack of Sonoma Lamb  
Seared Loins of Venison with Port and Roasted Shallot Glaze  
Jumbo Day Boat Scallops with Sea Urchin Butter Sauce  
Potato Rosti with Truffle Crème Fraîche  
Saffron Risotto with Prosciutto and Peas  
Roasted Cippolini Onions  
Grilled Asparagus with Brown Butter

- SERVED DESSERT -

Individual Gateaux Opera

WEB [palacecafe.catering](http://palacecafe.catering) CATERING 408.774.6100

Due to market and season availability, menu items may not be available.  
Please contact us to discuss your event.