

Maria's Multi Regional Cuisine

Food at its very best, of the highest quality, and most beautifully presented.

Sample Menu

Appetizers

Wild Mushroom & Brie Fondue
Pacific Rim Seared Scallops with Red Curry
Canape of Point Reyes Bleu Cheese with Walnut Paste, Caramelized Apple & Onion Relish
Smoked Salmon, Fennel & Goat Cheese Toast
Beef Carpaccio with Orange Olive Salsa & Shaved Aged Gouda
Baked Philo Dough Triangles filled with Spinach, Feta Cheese & Pine Nuts (Spanikopita)

Salads

Watercress and Pear with Toasted Pumpkin Seeds Tossed with Champagne Vinaigrette
Spicy Sonoma Greens with Warm Goat Cheese & Balsamic Vinaigrette
Wild Arugula with Garlic Croutons, Shaved Parmesan & Lemon
Mixed Sonoma Greens with Heart of Palm, Sonoma Mandarins & Roasted Pine Nuts

Entrees

Sugarcane Marinated Duck Breast with Smoky Plantain Crema
Fire Flashed Lamb Chops with Crispy Rosemary
Seared Pacific Halibut with Sambal Vinaigrette & Wasabi Cream
Seared Scallops with Sauteed Wild Mushrooms & Garlic Beurre Blanc
Butterflies of Prawns with Brandied Cream
Surf and Turf of Petite Beef Filet & Dungeness Crab Mornay
Pistachio Crusted Pork with Plum Sauce & Fried Leeks

Accompaniments

Bleu Cheese Potato Cakes
Risotto with Peas & Prosciutto
Mango Jasmine Rice
Sonoma Herbed Polenta
Olive Oil & Garlic Scented Orzo
Chef's Choice of Fresh Seasonal Vegetables

Desserts

Fallen Chocolate Souffle with Raspberry Coulis
Crème Brulee
Individual Key Lime Pies
Bananas Foster

Please inquire about additional menu items.