

Tiburon Yacht Club

2021 Annual Dinner Menu



Note: Family Style - All entrees will be available at each table, no pre-selection required.

Passed Canapes:

Truffled Wild Mushroom-Spinach Tarts (Vegetarian)
Smoked Trout Deviled Eggs (GF)
Phyllo Wrapped Prawns w/ Sweet-Hot Mustard
Pea-Edamame Falafel w/ Harissa Tahini (Vegan, GF)

1st Course:

Gem Lettuce Green Goddess Salad
Roasted Beets, Citrus, Feta, Candied Walnuts (Vegetarian, GF)

Family Style Entrees & Sides:

Red Wine Braised Beef Short Ribs w/ Horseradish Gremolata (GF)

Herb Roasted Petrale Sole w/ Smoked Tomato Nage

Kabocha Pumpkin Agnolotti
w/ Sage Brown Butter, Pomegranate, Pecorino (Vegetarian)

Rosemary-Sea Salt Roasted Yukon Gold Potatoes (Vegan, GF)

Grilled Broccolini & Italian Butter Beans
Toasted Garlic, Lemon & Parsley (Vegan, GF)

Dessert:

Chocolate Pot De Creme
Vanilla Bean Whipped Cream, Pumpkin Seed Brittle (Vegetarian)