



Beach House Dinner

2006

Three Course Meal

\$52

Inclusive of Taxes and Gratuities

First Course

Heirloom Tomato Salad with *Harley Farms* Goat
Cheese
Genovese Basil and Extra Virgin Olive Oil

Second Course

Wood Oven Roasted *Grimaud Farms* Guinea Hen
Breast
Iacopi Sweet Peas with Wild Forest Mushrooms
and Garden Thyme Scented Jus

Dessert

Scharffen Berger Chocolate Pot de Crème
with Fresh Berries and Chantilly Cream

845 Main Street ~ Half Moon Bay CA 94019 ~
650-726-4090 ~ www.cetrella.com

Beach House Dinner

2006

Four Course Meal

\$65

Inclusive of Taxes and Gratuities

First Course

Heirloom Tomato Salad with *Harley Farms* Goat
Cheese
Genovese Basil and Extra Virgin Olive Oil

Second Course

Risotto of *Daylight Farms* Zucchini and their
Blossoms
Finished with Parmigiano Reggiano

Third Course

Wood Oven Roasted *Grimaud Farms* Guinea Hen
Breast
Iacopi Sweet Peas with Wild Forest Mushrooms
and Garden Thyme Scented Jus

Dessert

Scharffen Berger Chocolate Pot de Crème
with Fresh Berries and Chantilly Cream

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