

Porter's
in the forest
POPPY HILLS  GOLF COURSE

Lunch
\$39

First Course
(Pre-select one item)
Family Style

Roasted Artichoke Hearts
Basil, Pine Nuts, Meyer Lemon Crème Fraiche
Or
Local Carrots
Barley, Mint, Dates, Orange Sauce (chef's favorite)
Or
Fried Monterey Bay Calamari
Shaved Pepperoncini, Parsley, Saffron Tomato Sauce
Or
Hand Selected Mixed Greens
Watermelon Radish, Apples, Walnuts, Asiago Cheese, Sherry Vinaigrette
Or
PB&J Mini's

Second Course
(Pre-select two items)
House Smoked Baby Back Ribs
Carrot Slaw, Toasted Peanuts, Fried Polenta
Or
Organic Thyme Roasted Chicken
Sliced off the bone Chicken Breast, Barley, Local Carrots, Shitake Mushrooms, Burnt Miso Chicken Jus
Or
Local Fish & Chips
Local Cod, House Made Kettle Chips, Tartar Sauce,
Or
In the Forest Mushroom Lasagna
Sliced Eggplant, Grilled Zucchini, Basil Pesto, Parmesan Fondue
(Gluten Free)

Dessert
(Family Style)
White Chocolate Bread Pudding

Lunch

\$45

First Course

(Pre-select two items)

Family Style

The New Yorker

Sliced Strip loin, Horseradish, Water Cress, Pretzel Roll

Or

Deviled Eggs

Cornichon, Paprika, Crispy Onion

Or

Roasted Beets,

Yogurt, Almonds, Pickled Onion, Shaved Vegetables

Or

Risotto Stuffed Calamari

Tomato & Caper Stew,

Or

Frito Misto

Local Vegetables, Battered, Deep Fried and served with Pickles & Mustardo

Second Course

Fried Chicken

Smoked Gouda Mac n Cheese, Kale, House Made Chicken Gravy

Or

Steak Frites

London Sirloin, Caramelized Onion, House Cut Fries,

Or

Pacific Coast Salmon

White Bean & Mixed Olive Relish, Piquillo Pepper Vinaigrette, Parsley Oil

Or

Seasonal Vegetable Raviolis

Ask the Chef

Dessert

(Family style)

White Chocolate Bread Pudding

Lunch

\$55

First Course

(Pre-select two items)

Family Style

Fanny Bay Oysters

Condiments- Mignonette/Bloody Mary/Lemon

Or

Pork Belly & Brioche

Pistachio, Chutney, Chives

Or

Grilled King Trumpet Mushrooms

Garlic Confit, Shaved Parmesan, Black Pepper

Or

Prosciutto Panini's

Arugula, Balsamic, Mozzarella, Olive Bread

Or

Shrimp & Grits

Kale, Cheddar Cheese, Paprika, Fried Onion

Second Course

(Pre-select two items)

Petite Lamb Osso Bucco

Cauliflower Puree, Local Mushrooms, Apricot Gremolata

Or

Baked Fresh Catch

Carrot Puree, Broccoli Rabe, Burre Blanc

Or

Chicken Cacciatore

Braised Chicken, Garlic, Tomato, Basil, House Made Pappardelle

Or

Grilled Flat Iron Steak

Duck Fat Fingerling Potatoes, Seasonal Vegetables, Chimay Reduction

Dessert

(Family Style)

White Chocolate Bread Pudding

Dinner

\$55

First Course

(Choice of)

Local Mixed Greens Shaved Fennel, Cherry Tomatoes, Cucumbers, Champagne Vinaigrette

Or

Seasonal Fruit Salad/Heirloom Tomato

Or

Mushroom Bisque

Second Course

(Pre-select two items)

Petite Lamb Osso Bucco

Cauliflower Puree, Local Mushrooms, Apricot Gremolata

Or

Baked Fresh Catch

Carrot Puree, Broccoli Rabe, Burre Blanc

Or

Chicken Cacciatore

Braised Chicken, Garlic, Tomato, Basil, House Made Pappardelle

Or

Grilled Flat Iron Steak

Duck Fat New Potatoes, Seasonal Vegetables, Gorgonzola Cream Sauce

Dessert

(Family Style)

Chef Choice

Dinner

\$75

First Course

(Pre-select two items)

Family Style

Crudo of Fish

Marinated Local White Fish, Shaved Radish, Lemon Oil

Or

Charcuterie Platter

Artesian Meats, Mixed Olives, Pickled Vegetables, Focaccia Bread

Or

Grilled Cheese with Heirloom Tomato Bisque

Or

Bacon Marmalade, Mustard Seeds, Cheddar & Chive Pancakes

Or

Cheese Platter

Jams, Pickles, Nuts, Fruits, Bread Platter

Second Course

(Pre-select two items)

Petite Osso Bucco, Parmesan Grits, Braising Greens, Apricot Chutney, Hazelnuts

Or

Local Fish

Prepared with Local Seasonal ingredients (Ask the Chef)

Or

Bone In Pork Chop

Potato Gnocchi, Arugula, Dried Tomato, Gorgonzola Dolce, Pickled Mustard Seeds

Or

Pan Roasted Flat Iron Steak

New Potatoes, Salt Roasted Carrots, Broccoli Rabe, Natural Jus

Or

Vegetarian Options Available

Dessert

(Plated)

Blueberry Pound Cake, Mascarpone & Lemon Puree

Dinner

\$95

First Course (Pre-select one item) Plated

Charred Tomato Soup with Local Crab
Or
Duo of Fish (Raw)
Cured Tuna & Fanny Bay Oyster
Or
Beet Salad, Quinoa, Fennel, Picked Onions, Walnuts
Or
Smoked Duck Carpaccio
Egg, Mint,
Or
Roasted Artichokes
Prosciutto, Gremolata, Garlic Sabayon

Second Course (Pre-select one item) Plated

Mushroom Veloute
Ricotta Tortellini's, Seasonal Produce
Or
Beet & Goat Cheese Raviolis
Brittle, Pesto, Micro Celery,
Or
Beef Tartar
Quail egg, Smoked Tomato, Sauce Vert
Or
Grilled Prawns
Garlic, Lemon, Fennel Flowers

Entrees

(Pre-select two items)
Pan Roasted Sea Bass,
Couscous, Pioppini Mushrooms, Baby Cabbage, Saffron Sauce
Or
Grilled Ny Strip
Pancetta Bacon, Cannellini Beans, Whole Grain Mustard, Porcini Steak Sauce
Or
Cioppino
Risotto, Clams, Mussels, White Fish, Crab in a Tomato Saffron Stew and Rouille Crostini
Or
38 Degree Peking Duck Breast
Celery Root, Fried Leg, Chambord Mustard Duck Jus

Dessert

(Mason Jars)
Caramel Budino, Cookie Crumble, Almonds

Dinner

\$115

Vegetables

(Pre-select two items)

Family Style

Heirloom Tomato 2 Ways

Roasted, Sliced with Watermelon, Burrata, Celery, Balsamic Pearls

Or

Artichoke 3 Ways

Raw, Braised & Grilled, Pine Nut Aioli, Basil Gelee

Or

Mariquita Farms Heirloom Carrots

Duck Fat, Farro, Mint, Ginger Air

Or

Grilled Eggplant

Zaatar, Feta Cheese, Dried Grapes, Couscous, Lemon Chili Oil

Or

BBQ Celery Root

Celery Root Crumble, Celery Root Puree, Roasted Garlic

Ocean

(Pre select one item)

Plated

Monterey Bay Abalone

Brown Butter, Pancetta, Bone Marrow Bread Crumb, Meyer Lemon

Or

Seafood Crudo 2 Ways

Cured Big Eye Tuna- Cucumber Caviar, Nori Vinaigrette

Salmon- Smoked Crème Fraiche, Salmon Egg

Or

Dungeness Crab

Green Apple Gelee, Avocado, Diakon, Crispy Rice

Or

King Crab

Sriracha Crème Cheese Au-Gratin, Candied Orange, Fennel Flowers

Garden

(Seasonal)

Spring- Roasted Beet/Summer- Heirloom Tomato/Fall- Persimmon & Apple/Winter- Citrus & Avocado

Entrees

(Please select two items)

Center Cut Filet

Roasted Whole, Horseradish Cauliflower Puree, Onion Marmalade, Beef Jus Sabayon

Or

Cold Water Lobster Tail

Variation of Carrot, Saffron Celery Root Puree, Mini Cabbages, Lobster Glaze

Or

Colorado Rack of Lamb

Shallot Crusted, Tortellini's, Roasted Apples, Vadouvan Lamb Jus

Or

Porcini & House Made Ricotta Raviolis

Sage Brown Butter, Biscotti, Pumpkin

Desserts

(Plated-Paper Bags)

Beignet's

Platters

All platters will be set up by the staff before each event. All platter will be served with the proper condiments

Artisan Charcuterie Platter

*Coppa, Salumi, Loma, Prosciutto
Hummus, Eggplant Puree, White Bean Puree, Mustardo, Mixed Olives, Bread Plate
15.95pp*

California Cheese Board

*Mixed Olives, Marinated Mushrooms, Jams, Nuts, Lovash
(All cheeses will be source locally according to your preference)
15.95pp*

Seafood Platter

*Kusshi Oyster, Gulf Prawns, Crab Legs, Clams, Mussels
Cocktail Sauce, Meyer Lemon Cramé Fraiche, Curry Aioli, Ginger Chili
18.95pp*

Mini's

*PB&J, Smoked Salmon on Rye, New Yorker-Sliced Strip Loin on a Pretzel Roll, Pulled Pork, Heirloom
Tomato on Baguettee, Tuscan Prosciutto Panini on Olive Roll
16.95pp*

County Vegetable Platter

*Ask the Chef. This platter will change according to seasons
10.00pp*

Passed Apps

PB&J Mini's
Sliced New York Mini's
Grilled Cheese Mini's
Roasted Beets/Truffle
Pork Belly/Brioche
Bacon Marmalade/Waffle Chips
Deviled Egg/Pickled Shallot/Paprika
\$36 Dozen

Artichoke Caps/Tarragon Emulsion
Crab & Basil Summer Roll
Smoked Brisket w/Cheddar & Scallion Cake
Duck Liver Pate' Port Gelee
Cured Big Eye Tuna/ Rice Cracker
Baby Back Rib/ Mango Chutney
Heirloom Carrots
\$48dozen

Fanny Bay Oysters Raw or Baked
Hazelnut Crusted Shrimp
Crispy Forged Mushroom
Beef Tartar, Pickled Mustard Seeds
Duck Confit Wellingtons
Cured Salmon/ Smoked Crème Fraiche
\$55dozen

This menu will include free non-alcoholic beverages & Foccacia Bread
20% Gratuity and California State tax will be added to the final portion of every check.

Porters in the Forest Culinary Team takes great pride in sourcing, Sustainable Meat, Game, Poultry & Seafood
We Support Our Local Farmers