

OPTION A - SAUSALITO CASUAL

First Course Selections (Choose 2)

Wedge Salad

Iceberg Lettuce, Cherry Tomatoes, Mr. Hobb's Applewood Smoked Bacon, Pt Reyes Blue Cheese Dressing and Crumbles

Cup of Clam Chowder - *fifty year recipe!*

Creamy San Francisco Style

Caesar Salad

Local Romaine, Shaved Grana Padrano, Sourdough Croutons, Caesar Dressing

Entrée Selections (Choose 3)

The Trident Cheeseburger

Wagyu Beef Blend, Lettuce, Onion, Heirloom Tomato, Cheddar, Pepper Jack, or Swiss, Brioche Bun, Fries

Grilled Blackened Chicken Sandwich

Grilled Chicken, Lettuce, Onion, Tomato, Cheddar, Chipotle Aioli, Ciabatta, Fries

Muir Woods Mushroom Sandwich

Grilled Portobello, Arugula, Roasted Peppers, Pepperoncini, Pesto Aioli, Ciabatta, Dressed Greens

Fish Tacos

Fresh Pacific Corvina Sea Bass, Corn Tortillas, Avocado, Mango Salsa, Fresno Chile Slaw

FAMOUS Fish & Chips

Fresh Local Ling Cod, Fresno Slaw, Trident Fries, Lemon, Balsamic Tartar Sauce

Baby Kale & Quinoa Salad, with Grilled Chicken Breast

Fresh Grapes, Sliced Almonds, Feta, Lemon Zest, White Balsamic Vinaigrette

Desserts (Select 1)

JM Rosen's Individual Mini Cheesecakes

NY Style, Seasonal

Seasonal Sorbet Tasting

Groups of 14-30 (larger groups in Ondine Room)

2 Courses - \$30pp * 3 Courses - \$42pp

OPTION B - THE TRIDENT

First Course Selections (Choose 2)

Dungeness Crab Cake

Shaved Apple-Fennel Slaw, Grapefruit Supremes, Citrus Aioli

Cup of Clam Chowder - fifty year recipe!

Creamy San Francisco Style

Caesar Salad

Local Romaine, Shaved Grana Padrano, Sourdough Croutons, Caesar Dressing

Entrée Selections (Choose 3)

Pan Seared Big Glory Bay King Salmon

Brentwood White Corn Veloute, Saute of Fingerling Potaro, Seasonal Squash, Spinaxh, Meyer Lemon

Bistro-Style Petaluma Chicken

Brined, Pan Seared, and Oven Roasted Half Chicken, Garlic Mashed Potatoes, Sauteed Spinach, Herb Chicken Jus

Grilled Flatiron Steak

Braised Greens, Seasoned Roasted Potatoes, Brandy Peppercorn Sauce

Lobster Rissotto

Fresh Steamed Maine Lobster, Foraged Mushrooms, Baby Spinach, HMB English Peas, Grana Padrano

Local Petrale Sole

Lemon Caper Sauce, Mashed Potatoes, Chef's Garden Saute

FAMOUS Fish & Chips

Fresh Local Deep Sea Ling Cod, Fresno Slaw, Trident Fries, Lemon, Balsamic Tartar Sauce

Three Cheese Ravioli - Vodka Tomato Cream Sauce, Basil Chiffonade

Desserts (Select 1)

JM Rosen's Individual Mini Cheesecakes

NY Style, Seasonal

Flourless Chocolate Decadence Cake

Scharfenberger Dark Chocolate, Fresh Raspberries and Pureee, Mint

Groups of 14-30 (larger groups in Ondine Room)

2 Courses - \$50pp * 3 Courses - \$60pp

OPTION C - SEAFOOD SPECIALTY

First Course Selections (Choose 2)

Bay Shrimp Wedge Salad

Iceberg Lettuce, Bay Shrimp, Cherry Tomatoes, Mr. Hobb's Applewood Smoked Bacon, Pt Reyes Blue Cheese Dressing and Crumbles

Cup of Clam Chowder - *fifty year recipe!*

Creamy San Francisco Style

Jumbo Gulf Prawn Cocktail

Cocktail Sauce, Diced Celery, Lemon

Entrée Selections (Choose 3)

Seafood Linguine

Clams, Mussels, Jumbo Prawns, Calamari, Forest Mushrooms, Garlic, Shallots, White Wine, Gremolata, Shaved Grana Padano

Pan Seared Big Glory Bay King Salmon

Brentwood White Corn Veloute, Saute of Fingerling Potaro, Seasonal Squash, Spinaxh, Meyer Lemon

Local Petrale Sole

Lemon Caper Sauce, Mashed Potatoes, Haricots Verts

Bacon Wrapped Pan Seared Jumbo Sea Scallops

Mashed Potatoes, Chef's Garden Saute, Citrus Pan Sauce

Vegan Pasta Puttanesca

Red Onion, Capers, Fresh Garlic, Pine Nuts, Kalamata Olives, Pomodoro

Desserts (Select 2)

JM Rosen's Individual Mini Cheesecakes

NY Style, Seasonal

Flourless Chocolate Decadence Cake

Scharfenberger Dark Chocolate, Fresh Raspberries and Pureee, Mint

Seasonal Sorbet Tasting

Groups of 14-30 (larger groups in Ondine Room)

2 Courses - \$60pp *] 3 Courses - \$75pp

OPTION D - SF ORIGINAL

First Course - served family style, one dozen per three guests

Local Oysters On-The-Half-Shell

Hogwash (Rice Wine Vinegar, Shallots, Jalapenos, Cilantro)

Wine Pairing: J Brut Rose, Sonoma

Second Course

Dungeness Crab Cake

Shaved Apple-Fennel Slaw, Citrus Aioli

Wine Pairing: Honig Sauvignon Blanc, Napa Valley

Third Course

The Trident Cioppino

Classic Seafood Stew - Fresh Fish, Crab, Prawns, Calamari, Mussels, Clam, Vegetables, Light Tomato Broth, Garlic Bread

Wine Pairing: Artesa, Los Carneros Pinot Noir

Fourth Course

Tomales Cheese Platter

Chef's Selection of Artisan Cheeses from Cowgirl Creamery

Buena Vista Café Irish Coffee

Dessert

IT'S IT - *the Best Oatmeal Cookie Ice Cream Sandwich you will ever eat!!!*

Groups of 12-24 (larger groups in Ondine Room)

5 Courses, with BV Irish - \$120 * with Wine Pairings - \$180

OPTION E - CITY SKYLINE

Appetizer - one platter per eight guests

Trio from our Pacific Raw Selections

Ahi Tuna Poke - Pole & Line Caught Ahi, Ginger, Jalapeno, Scallions, Sesame, Tamari, Ogo, Fried Taro Chips
White Fish Ceviche - Corvina, Avocado, Heirloom Tomato Pico de Gallo, Diced Fresh Jalapenos, Fresh Corn Tortilla Chips

First Course Selections

Bibb & Bleu Salad

Living Bibb Lettuce, Pt. Reyes Blue Cheese, Candied Pecans, Pears, White Balsamic Vinaigrette, Dungeness Crab

Cup of Clam Chowder - *fifty year recipe!*

Creamy San Francisco Style

Entrée Selections

Whole New England Style Lobster Boil

Whole LIVE Two Pound Maine Lobster, Brentwood White Corn-on-the-Cob, Steamed New Potatoes, Drawn Butter, Charred Lemon, Garlic Bread

20oz Creekstone Bone-In Ribeye

Cowboy Cut, "Cap On", Foraged Mushroom Jus, Local Greens

*****OR SERVE FAMILY STYLE FOR A UNIQUE LAND & SEA COMBINATION*****

Desserts

JM Rosen's Individual Mini Cheesecakes

NY Style, Seasonal

Classic Vanilla Bean Crème Brulee

Petite Almond Cookie

Groups of 8-24 (larger groups in Ondine Room)

4 Courses - \$ 120pp

OPTION F - ANY DAY BRUNCH

(Available as early as 9:00 am)

FOR THE TABLE

A Selection of Your Favorite Toasts - Avocado, Crab, Gravlax, Deviled Egg

FRESH FRUIT PLATE - SERVED FAMILY STYLE

ENTRÉE' SELECTIONS (Choose 4)

White Alba Truffle Scramble

Three Eggs Lightly Scrambled, Shaved White Alba Truffle, Grana Padrano, Dressed Organic Greens, Warm Sliced Sourdough Baguette

Sausalito Gravlax Platter

Sliced Smoked Salmon, Toasted Bagel, Cream Cheese, Tomatoes, Red Onions, Capers, Scrambled Eggs (Egg White Scramble Available)

Eggs Benedict

Toasted English Muffin, Canadian Bacon, Poached Organic Egg, Hollandaise Sauce, Breakfast Potatoes

Eggs Florentine

Toasted English Muffin, Poached Organic Eggs, Fresh Spinach Saute, Hollandaise Sauce, Breakfast Potatoes

Crab Cake Benedict

Panko Dusted Crab Cake, Poached Organic Eggs, Hollandaise Sauce, Breakfast Potatoes

Steak & Eggs Benedict

Toasted English Muffin, Grilled Mishima F1 Wagyu Hanger Steak, Poached Organic Egg, Charon Sauce, Breakfast Potatoes

Muir Woods Mushroom Sandwich

Grilled Portobello, Arugula, Roasted Peppers, Pepperoncini, Pesto Aioli, Ciabatta, Dressed Greens

Breakfast Sandwich (BLTA&E)

Bacon, Lettuce, Heirloom Tomato, Avocado, Fried Egg, Mayo, Ciabatta Roll

The Trident Cheeseburger

Wagyu Beef Blend, Lettuce, Onion, Heirloom Tomato, Cheddar or Swiss, Brioche Bun, Fries

Groups of 14-30 (larger groups in Ondine Room)

\$35pp

THE TRIDENT