



Spago

Fall Dinner Banquet Menu

Passed Appetizers

Passed appetizers can be added for an additional cost

Wolfgang Puck Pizzas

- Margherita Pizza with Mozzarella, Goat Cheese, and Tomatoes
- Greek Pizza with Feta Cheese, Cherry Tomatoes, and Kalamata Olives
- Roasted Portabella Mushroom Pizza with Caramelized Onions
- House Made Italian Sausage Pizza with Roasted Fennel and Black Olives
- Chicken Sausage Pizza with Barbecue Sauce and Roasted Pasilla Peppers
- Pepperoni Pizza with Shaved Red Onions and Button Mushrooms
- Lamb Chorizo Pizza with Rapini, Sun Dried Tomatoes, And Goat Cheese
- House Smoked Salmon Pizza with Shaved Onions and Dill Cream

Vegetable

- Vietnamese Spring Roll with Nam-Pla Dipping Sauce
- Crispy Fried Vegetable Spring Roll with Sweet Chili Dipping Sauce
- Roasted Sweet & Sour Butternut Squash and Shiso, Spring Roll with Lime Honey Garam Masala
- Twice Baked Potatoes with Cheddar, Bacon, Sour Cream, and Chives
- Mushroom Arancini Shallots Marmalade

Seafood

- Maryland Blue Crab Cakes with Classic Herbs, Garlic Aioli
- Thai Gulf Shrimp Satay with Honey Thai Cilantro Chili Sauce
- Maryland Blue Jumbo Lump Crab Salad "Spoon" With Lemon Vinaigrette
- Spicy Tuna Tartar "Taco" With Pickled Ginger And Masago Caviar
- Tuna Sashimi on a Crispy Rice Cake with Soy Ginger Vinaigrette
- New Potatoes With Creme Fraiche And American Sturgeon Caviar
- House Smoked Salmon Poppers with Lemon Blinis and Osetra Caviar

Meat

- "Open Face" Prime Beef Sliders with Aged Cheddar on a Brioche Bun
- Thai Chicken Satays in a Thai Peanut Butter
- Chicken Wing "Lollipops" with a Buffalo Chili Glaze and Bleu Cheese
- Black Forest Ham Croquettes with Gruyere Cheese and Garlic Aioli
- Marinated Lamb Chops with Minted Pesto Glaze
- Mongolian Prime Beef Satays with a Miso Glaze
- Classic Meatball with Tomato Sauce and Parmesan Reggiano

All prices subject to 20% service charge and 8.1% sales tax



Salad

Pre-select one

Organic Mixed Field Green Salad, Cucumber Ribbon, Roasted Bell Peppers, Feta Cheese, Balsamic House Dressing
Spago Classic Hearts of Baby Romaine Lettuce, Garlic Caesar Dressing, *Parmesan Crouton*, *White Anchovies*
Spago Chopped Vegetable Salad: Carrots, Celery, Corn, Green Beans, Red Onion, Radicchio, Tomato, Cheese
Asparagus Salad, Field Greens, Cherry Tomatoes, Baby Beets, and Creamy Horseradish Dressing
Santa Monica Farmer's Market Seasonal Fruit Salad, Arugula, Buratta Cheese, Prosciutto San Daniele, Wine Vinegar
Wild Mushroom Salad, Field Greens, Aged Balsamic Vinaigrette, Olive Oil, Shaved Parmesan

Soup

Pre-select one

Wild Mushroom Bisque, Parmesan Wafer and Crème Fraiche
Fall-Root & Garden Vegetable Minestrone Soup, House Made Ricotta Bruschetta and Italian Parsley
Thai Ginger Soup Tom Kha Gai, Coconut Milk Broth, Lemon Grass, Chicken and Kaffir Lime

Pasta

Pre-select one

Butternut Squash Ravioli with Brown Butter Sage
Shrimp and Crab Raviolini, Spinach Dough, Melted Leeks, Pickled Tomato, and Dill Shallots Beurre Blanc
Wild Oregon Mushroom Vegetable Risotto, Confit Tomatoes and Parmesan Cheese
Saffron Risotto "Milanese," Scampi Shrimp and English Peas with Romesco Pepper Sauce
Gnocchi De Ricotta, Wild Mushroom, Wild Arugula, and Parmesan Reggiano



Entree

Pre-select two

(Third option may be added for an additional \$10.00)

Seafood

Oven Roasted Salmon "Oscar", Crab Cake, Sautéed Spinach, Marinated Tomatoes, Sauce Americaine

Pan Roasted Wild Shrimp, Artichokes, Roasted Eggplant, Peppers, Confit Tomato, Salsa Verde, Balsamic

Roasted Wild Sea Bass, Potato Crust Vegetables and Riesling Herb White Wine Sauce

Sea Bass "Papillote," Sautéed Squash & Zucchini, Fragrant Herbs and Tomato- Basil White Wine Sauce

Pan Roasted White Fish, Corn Ragout Succotash & Puree with Blue Crab, Cherry Tomato Vinaigrette

Meat

Roasted Free Range Organic Chicken Breast, Yukon Gold Potato Puree, Crème Fraiche, Vegetables,
Wild Mushrooms and Thyme Jus

Red Wine Braised Beef Short Ribs, Caramelized Root Vegetables, Garlic Parmesan Wiped Potato, Natural Braising Jus

Grilled Rack of Lamb, Green & White Beans, Confit Garlic, Oven Dried Tomato, Goat Mouseline, Lamb Jus

Prime Beef Ribeye "Cote De Boeuf", Roasted Onions & Celery, Potato Puree and Bordelaise Sauce

Prime Beef Tenderloin, Sautéed Zucchini, Caramelized Onions, Bone Marrow Crushed Fingerling Potatoes,
Armagnac Peppercorn Sauce

Pan Roasted Kurobuta Boneless Pork Chop, Corn Succotash, Wild Mushroom & Apricot Mustard Fruit

"Surf And Turf," Beef Tenderloin with Shrimp, Potato Cake, Sautéed Spinach and Thermidor Lobster Sauce (Add \$8.00)

Dessert

Pre-select one

Malted Milk Chocolate Mousse
Chocolate Crunchy Wafer, Vanilla Sauce

Lemon, Lemon, Lemon
Toasted Pound Cake, Sabayon, Citrus Salad

Banana Bread Pudding
Nutella Sauce, Candied Hazelnuts, Whipped Cream

Spago Crème Brulee
Assorted Hand Crafted Cookies

Caramelized Cheesecake
Vanilla Roasted Apples, Crème Fraiche, Candied Pecans

Coffee and Tea Service Included