



Large Parties  
Seasonal Menu  
Spring 2018  
3 Courses  
+ Abalone

*The C restaurant + bar is proud to comply with Monterey Bay Aquarium's Seafood Watch Program, support local farms, organically-grown ingredients and sustainability.*

Executive Chef  
Matt Bolton

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Restaurant General Manager  
Katie Hoenes

~ Appetizer ~  
Choice Of

Littleneck Clam Chowder  
*applewood smoked bacon, yukon gold potato*

Caesar  
*hearts of romaine, white anchovy, parmesan crostini*

Duck Confit & Grits  
*Liberty Farms duck, smoked gouda*



~ Entrée~  
Choice Of

Arctic Char  
*cauliflower gratin, wild mushrooms, thyme jus*

10oz New York Steak  
*yukon potato gratin, blue lake beans, wild mushrooms, sauce bordelaise*

Free Range Chicken  
*wild mushroom risotto, grilled cavalonero kale, natural jus*

Butternut Squash Ravioli  
*hazelnut, bloomsdale spinach, sage-brown butter*



~ Dessert ~  
Choice Of

Chocolate Budino  
*valrhona chocolate, butterscotch, chocolate soil, maldon*

Sorbet Trio  
*mango, blackberry-cabernet, blood orange*



**\$85++ (tax and 20% gratuity)**  
*(\$10 per person supplemental charge per abalone ordered)*

**Contact Us For More Information & Bookings**

**831-375-4800**