

BREAKFAST

Seasonal Fruit Salad

Baked Eggs with Mushrooms, Green Onions, and Goldette Tommette

(from Bleating Heart, Tomales, California)

Plain Scrambled Eggs

Tofu Scramble with Spinach and Mushroom

Roasted Fingerling Potatoes with Rosemary

Organic Chicken Apple Sausage

Blueberry Pancakes

Organic Oatmeal

MARCONI



CALIFORNIA STATE PARKS

Marconi
Conference
Center

SAMPLE
MENUS

LUNCH

Butter Lettuce with Point Reyes Blue Cheese,
Macadamia Nuts, and Seasonal Melon

Golden Lentil Soup with Baby Kale

Mary's Organic Roasted Chicken Thighs (or tofu) with
Preserved Meyer Lemon and Garlic

Marconi Mashed Potatoes (Fresh Tarragon and Crème
Fraiche)

Rainbow Chard Sautéed with Shallots

Cucumber Salad with Red Onions and Baby Tomatoes

Calamari Salad with Shaved Celery, Spring Onion, and
Kalamata Olives

Arugula with Cashews and Dried Cranberries

Polenta Butter Cake with Raspberry Sauce

DINNER

soup course

Creamy Fennel Leek Soup

salad course

Baby Frisee with Pickled Beets and Redwood Hill Farm Feta

entree

Roasted Local Black Cod (or tofu) with Tomato Relish and Extra Virgin Olive Oil

Grilled Flat Iron Steak with Lemon and Herb Infusion

Italian Butter Bean Vegetable Stew

Green Beans with Mushrooms

dessert

Mocha Mousse with Warm Chocolate Sauce

All the above served buffet style.

Our eggs are from Petaluma.

Our cream, milk, and butter are from local farms in Marin and Sonoma Counties.

Our cheeses are from the many farmsteads within a 20 mile radius.

Our produce is from our garden or the local area farms.

Our menu changes daily according to season and what's good right now.

A selection of Wines and Local Craft Beers are also available for purchase.