



GRADUATION CELEBRATIONS

Andrea is celebrating graduation season the best way we know how—with impeccable coastal style. Give your graduates the hearty congratulations they deserve by gathering around the table together for Northern Italian fare and ocean views.

ANTIPASTI

please select one

chef's soup of the day

seasonal vegetable minestrone

baby mixed green salad

pine nuts, strawberries, gorgonzola dolce, red wine dressing

di stefano burrata & charcoal-roasted beets

sicilian pistachios, huckleberry fennel pollen vinaigrette

RISOTTO

barrel-aged acquerello risotto

forest mushrooms

served tableside

ENTRÉE

please select one

chicken scaloppini

toasted orzo, rapini, lemon caper sauce

crispy striped bass

smoked eggplant caponata, golden raisins, pine nuts, preserved tomato, meyer lemon citronette

prime filet mignon, 6oz.

roasted carrots, broccolini, potatoes, peppercorn sauce

DOLCI

custom cake designed by pastry chef

decorated in school colors with custom salutation

customization requires 72 hours advance notice

\$59 per person

For more information or to book, please email aschirm@pelicanhill.com or call 949.467.5803

Package available for groups of 10-30 guests, based on availability. Available for lunch only. An additional 25% service charge and 7.75% sales tax are added to your subtotal at the conclusion of the event. A \$500 deposit towards your food & beverage minimum confirms your date and venue with a signed contract.