



A SPECIAL EVENT MEAL ON AUGUST 5TH, 2022

Mango Pineapple Sangria

A light, delicious start to the evening. Made with fresh, organic mangos and pineapple, sparkling water, and Zinfandel.

Fresh Corn Salad

Freshly grilled corn, cherry tomatoes, red onion, cucumbers, queso fresco, cilantro, and parsley. Topped with a cilantro lime dressing.

Tempura Avocado Tostada

Fresh corn tortilla topped with pinto beans, queso fresco, grilled jalapeño, shredded baby spinach, green onions, tempura avocado, and red chili sauce.

Watermelon Agua Fresca

Fresh, organic watermelon blended and served with a touch of fresh mint.

Summer Squash Empenada

A delicate, housemade pastry filled with Organic squash, jalapeños, garlic, and goat cheese and then baked to perfection.

Pollo con Mole Negro

Grilled organic chicken breast topped with a dark, rich mole. Served with steamed, organic vegetables, and oven roasted potatoes.

Mango Flan

A delightful mango caramel custard topped with a fresh, organic mango compote and hand whipped cream.

\$45 a person

We will be serving this special dinner with limited seating. Reservations in advance are required.
Call 707.442.1610. Message on Facebook or Instagram @goldenharvestcafe or email seanbalassa@yahoo.com —