

Private Dining Dinner Menu

***Each person in your party may make one selection from each course
at your predetermined price level.***

\$55 per person

1st course

Citrus Salad baby mixed greens, grapefruit and orange segments, petite tomatoes, red onion, fried wonton strips, feta cheese and citrus vinaigrette

Caesar Salad mixed romaine, shaved parmesan reggiano cheese, focaccia croutons, white anchovie

2nd course

Grilled Salmon cauliflower Ragout, swiss chard, pearl onions with an herbed caper beurre blanc

7oz Prime Beef Tenderloin shallot whipped potatoes, roasted mushrooms, asparagus spears; red wine glazed pearl onions served with a mustard tarragon sauce

Pan Roasted Half Chicken shallot whipped potatoes, sautéed greens, charred tomatoes with rosemary Jus Lie

House Made Red Pepper Papardelle Pasta roasted tomato, asparagus, mushrooms, parmesan reggiano cheese with pesto sauce

3rd course

Molten Chocolate Ganache Cake chantilly cream, raspberry sauce

\$65 per person

1st course

Citrus Salad baby mixed greens, grapefruit and orange segments, grape tomatoes, red onion, fried wonton strips, feta cheese and citrus vinaigrette

Caesar Salad mixed romaine, shaved parmesan reggiano cheese, focaccia croutons, white anchovie

Baby Iceberg Salad petite tomatoes, red onion, blue cheese, lardoons and Green goddess dressing

2nd course

Pan Seared Sea Bass truffled taro root puree, stir fried carrots and snow peas, sweet soy reduction

Coffee and Ancho rubbed 7oz Prime Beef Tenderloin potato and leek potato gratin, asparagus spears, bacon & mushroom demi glace sauce

Pan Roasted Half Chicken shallot whipped potatoes, sautéed greens, charred tomatoes and rosemary Jus Lie

Housemade Red Pepper Pappardelle Pasta roasted tomato, asparagus, mushrooms, parmesan reggiano cheese with pesto sauce

3rd course

Vanilla Bean Crème Brulee fresh berries, almond biscotti

\$75 per person

1st course

Thai Spiced Jumbo Lump Crab Cake jicama & red pepper slaw, mango coulis

Baby Iceberg Salad petite tomatoes, red onion, blue cheese, lardoons and Green goddess dressing

Caesar Salad mixed romaine, shaved parmesan reggiano cheese, focaccia croutons, white anchovie

2nd course

7oz Prime Beef Tenderloin shallot whipped potatoes, grilled asparagus, jumbo lump crab, fried onions and béarnaise

Rosemary and Garlic Marinated Lamb chops olive & walnut cous cous, feta cheese, roasted tomato, broccolini with a mint gastrique

Sesame Crusted Big Eye Tuna rice cake, crispy bok choy, and coconut glazed shitake mushrooms with a ginger scallion sauce

Housemade Red Pepper Pappardelle Pasta roasted tomatoes, asparagus, mushrooms, parmesan reggiano cheese with pesto sauce

3rd course

Molten Chocolate Ganache Cake chantilly cream, raspberry sauce

Vanilla Bean Crème Brulee fresh berries, almond biscotti