



Prix-Fixe Menu

COCKTAIL RECEPTION (SELECT 3 ITEMS)

Seasonal Hot and Cold Hors D'Oeuvres

Course 1

CHARCUTERIE PLATTERS

Assorted Cured Meats, Artisan Cheese, Olives, Baguette

Course 2

STEAK TARTARE

Capers, Shallots, Mustard, Chives, Extra Virgin Olive Oil

or **FOIE GRAS MOUSSE**

Brioche Toast, Ginger Pineapple Chutney, Blood Orange Reduction

or **CAESAR SALAD WITH JUMBO SHRIMP**

Romaine Hearts, Double Smoked Bacon, Shaved Parmesan, Creamy Garlic Dressing, Black Tiger Shrimp

Main Course

FILET MIGNON

Fingerling Potatoes, Seasonal Vegetables, Peppercorn and Brandy Jus

or **BLACK COD**

Miso Marinated, Maple Syrup and Soy Dressing, Sticky Rice, Seasonal Vegetables

or **LOBSTER RISOTTO**

Poached Lobster, Arborio Rice, Fresh Herbs, Roast Peppers, Parmesan Cheese, Extra Virgin Olive Oil.

Dessert

LAVA CAKE

Vanilla Ice Cream, Fresh Berries

*Bon
Appétit*