

PLATED DINNER

Dinner consists of Four Courses: Selection of One Appetizer or Soup, One Salad and One Dessert to Compliment Your Entrée Selection

Appetizers

Dungeness Crab Cake, Italian Tartare Sauce, Crunchy Lettuce
Wild Mushroom Agnolotti, Herbs and Crumbled Goat's Cheese
Shaved Tuna, Sicilian Olive Oil, Lemon and Arugula
Parmesan Risotto, Wild Mushroom Sauce

Seasonal Soup

Winter: Beef Lentil with Root Vegetables
Spring: Minestrone, Tuscan Olive Oil
Summer: Roma Tomato Soup
Fall: Butternut Squash Bisque

Salads

Caesar Salad, Crispy Romaine, Parmesan Croutons, Anchovy Dressing
Baby Spinach, Goat Cheese, Red Onion, Toasted Hazelnut, Red Wine Vinaigrette
Harvest Salad, Butter and Frisée Lettuce, Orchard Fruit, Candied Pecans, Blue Cheese
Arugula, Apples, Ricotta Salata and Aged Balsamic
Roasted Red & Yellow Beets, Lemon and Goat's Cheese
Mozzarella di Buffa, Roasted Cherry Tomatoes, Pesto

Entrees

Grilled Scottish Salmon, English Pea Risotto, Pea Leaves 77
Roasted Halibut with Green Beans, Tomato Confit, Olives and Fingerling Potatoes 80
Tai Snapper with Italian Olives, Lemon Zest and Steamed Asparagus 77
Grilled Garlic & Herb Crusted Chicken Breast, Roasted Seasonal Vegetables, Potato Gratin 75
Roasted Chicken Breast, Brussels Sprout Leaves, Wild Mushrooms, Tomato Confit, Gnocchi 75
Miso Glazed Black Cod with Bok Choy, Shitake, Green Onion, Lotus Root Chip 80
Braised Red Wine Short Ribs, Potato Puree and Parmesan Grilled Asparagus 87
Grilled Filet Mignon, Parmesan Potato Puree, Steamed Asparagus 90
Duet of Ahi Tuna and Grilled Filet Mignon, Garlic Risotto, Wild Mushrooms, Aged Soy 100
Duet of Lobster Tail & Filet Mignon, Yukon Gold Mashed Potatoes, French Green Beans 104
Duet of Lobster Tail & Braised Short Ribs, Parmesan Polenta, Grilled Asparagus 100
Rosemary Roasted Rack of Lamb, Classic Ratatouille, Potato Lyonnaise, Mint Lamb Jus 95
Vegetarian Wellington 75
Crispy Polenta, Portobello Mushrooms, Grilled Asparagus, Roasted Peppers & Yellow Squash 75

Dessert Selection

Mini Vanilla Crème Brûlée, Mixed Berry Garnish
Warm Chocolate Truffle Cake, Hazelnut Gelato, Chocolate Sauce
Apple Tart Tatin, Vanilla Ice Cream, Caramel Sauce
Trio of Seasonal Sorbet with Fresh Mint Garnish
Seasonal Fruit Cobbler, Vanilla Bean Ice Cream

Dinner Includes Regular, Decaffeinated Coffee & Select Hot Teas

Please Note: Should you select multiple entrees (two maximum), counts are required (3) days prior to the event and the higher priced entrée will prevail for all. Split menus/tablesides orders include a choice of (2) entrees. Tableside orders are subject to a \$12.00 Per Person Up charge.