



#1 GROUP SET 2017

TUNA TARTARE, MARINATED SUSHI SALMON AVOCADO AND ONION COMPOTE

Or

RAZOR THIN ARTISAN AGED PROSCIUTTO & FIG

Or

GRILLED FENNEL PORK SAUSAGE

Truffle Polenta

BEEF OX TAIL CONSOMMÉ

Or

GNOCCHI WITH BUTTER AND SAGE

Or

BEEF AND GOAT CHEESE, ROASTED HEIRLOOM TOMATOES, CARROTS, SPICED YOGURT

CARAMELIZED BUTTER SEARED PORK CHOP **

Porcini Mushroom, White Wine Cream Sauce

Or

GRILLED WET AGED CAB NEW YORK STEAK 8OZ**

Red Beaujolais Enoki Sauce

Or

ROASTED SEA BASS, GRILLED EGGPLANT, **

Over Red Beet Sauce

Main courses Served with Sauté Garden Vegetables and Roasted Potatoes**

CHOCOLATE WITH MANGO CAMPARI SORBET

Crispy Pistachio Filo Wafer

Or

FRENCH APPLE TART, ALMOND CREAM

A 'la mode, Vanilla Sauce

Petit four

Coffee or Tea

\$97.75

Bermuda Guinea chicks and Lobster available from September 1 till March 30

Maine Lobster available all year round.