



Group Pre-Set Menu #2

MIRIN-SOY MARINATED FAROE ISLAND SALMON
Artisan Mixed Greens, Avocado, Carrot Orange Ginger

or

DUCK AND FOIE GRAS TERRINE
Port Wine Reduction, Mango Orange Compote, French Brioche

LEEK AND POTATO SOUP
With Ibérico Ham

or

AVOCADO SALAD, ROASTED ZUCCHINI, CARROT
Pistachio, Walnut, Sour Cream, Citrus Dressing

or

CARNARROLI RISOTTO
Truffle Oil, Imported Italian Porcini Mushrooms

PAN-ROASTED BRANZINO*
Almandine

or

WET-AGED CHOICE ANGUS NY STEAK*
Broiled Vine-Ripened Tomato, Gorgonzola Cheese

or

HUNAN SMOKED DUCK
Baby Bok Choy, Rice Paper Shiitake Broccoli Rabe Roll, Hoisin

or

BBQ BEEF RIB & SAUTÉED SHRIMP, LOBSTER GARLIC BUTTER

**Main Courses served with Sautéed Garden Vegetables and Roasted Potatoes*

MOLTEN CHOCOLATE PUDDING
Kahlua Cream

or

MIXED BERRIES, MASCARPONE BLACK SEAL RUM CREAM
Almond Tuile Cup

PETIT FOURS, COFFEE & TEA

\$129.50 plus 17% service charge