



## 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

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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

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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*

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MOLTEN CHOCOLATE PUDDING  
Kahlua Cream

or

MIXED BERRIES, MASCARPONE BLACK SEAL RUM CREAM  
Almond Tuile Cup

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PETIT FOURS, COFFEE & TEA

\$129.50 plus 17% service charge