



Group Pre-Set Menu #4

GRATINATED OYSTER BACON, SPINACH, HOLLANDAISE
Kakiage Vegetable Fritters

or

SLICE FILLET MIGNON
Horseradish Sauce, Beet Salad

or

TALEGGIO AND GOAT CHEESE SPINACH FLAN

VIETNAMESE PHO BEEF SOUP
Clear Beef Broth, hint of Anise Flavour, Noodles, Bok Choy, Shiitake Mushrooms

or

AVOCADO, ARUGULA SALAD
With Lemon Olive Oil, Shaved Parmesan, Chickpeas

or

LEMON ARTICHOKE RISOTTO

SAUTÉED CATCH OF THE DAY, BASIL, CHERRY TOMATOES*

or

GRILLED VEAL CHOP, SAUTÉED PORCINI*
Smoked Tomato

or

COLORADO LAMB RACK CHIPOTLE GLAZED*
Rosemary Lamb Jus

or

MAINE OR LOCAL LOBSTER (SEASONAL) THERMIDOR*

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

TRIPLE LAYER CHOCOLATE FONDANT GANACHE, COCONUT GELATO
Malibu Whipped Cream, Pina Colada

or

HAZELNUT CARAMEL SESAME MOUSSE CAKE, CARAMELIZED RUM BANANA
Grand Marnier Orange Cream, Pineapple Sorbet

PETIT FOURS

COFFEE & TEA

\$165.75 plus 17% service charge