



Group Menu III

MITSUKAN WAHOO/ CATCH CRUDO

Seaweed Apple, Mango, Green Salad, Avocado, Citrus, Beetroot, Miso Ginger Sauce

or

PEAR CAMEMEBERT TART

Aged Prosciutto, Arugula Salad, Red Wine Peach Cranberry Jam

or

LOBSTER RAVIOLI

Lemon Butter, Wilted Baby Spinach, Red Pepper Sauce



ROASTED CAULIFLOWER

Mixed Greens, Radicchio, Pickled Jalapeno Carrots, Onions, Spiced Chickpea Hummus

or

GAZPACHO

Shrimp Tempura



VEAL OSSO BUCCO

Slow Braised with Mixed Herbs, Orange Zest, Rosemary Jus

or

GRILLED RIBEYE 10OZ

Sautéed Onions, Mushrooms, Green Peppercorn Sauce

or

PAN SEARED CATCH

Lemon Butter Sauce, Sautéed Cherry Tomatoes

or

*** MAINE ½ LOBSTER TERMIDOR

Gratinated Lobster with Mushrooms, Dijon Mustard, Cream, Hollandaise Sauce

Main Courses served with Mashed Potatoes & Garden Vegetables



CHOCOLATE FONDANT WITH MANGO CAMPARI SORBET

Crispy Pistachio Filo Wafer

or

FRENCH APPLE TART

A La Mode, Vanilla Sauce

Or

PEACH MANGO MOUSSE

Green Tea Gelato, Blueberry Puree

PETIT FOURS | COFFEE OR TEA

\$142.75

*** with ½ Lobster add \$40.75 (price subject to change upon availability)

***with Dry Aged Ribeye 18 oz add \$49.75 (price subject to change upon availability)

