



Group Menu II

BRESAOLA CARPACCIO

Arugula, Parmesan Shavings, Charred Garlic Bread, Lemon Olive Oil

or

PEKING DUCK TACO

Roasted 5 Spiced, Peking Duck, Julienne Cucumber, Scallion, Hoisin, Avocado
Baby Green Salad, Beet Root Puree, Citrus Segment, Asian Pear

or

SAUTE SEAFOOD, SNAPPER RAVIOLI

Mussels, Clams, Shrimp with a White Wine Sauce



PEAR & CREAMY GOAT CHEESE MOUSSE

Arugula, Endives, Radicchio, Pickled Jalapeno Onions, Walnuts,
Tucker's Creamy Goat Cheese Mousse

or

LOBSTER BISQUE

Panko Bay Scallops



HERB CRUSTED LAMB CHOP

Chipotle Glazed Lamb Roulade with Spinach & Goat Cheese Stuffing, Rosemary Jus

or

GRILLED 6 OZ TENDERLOIN

with Sautéed Mushrooms, Onion Rings & Red Wine Sauce

or

PAN SEARED ROCKFISH

Lemony Saffron Risotto, White Wine Cream Sauce, Sautéed Beet Root

or

***BROILED MAINE ½ LOBSTER CREAM COD SPINACH STUFFING

Clarified Butter and Lemon

Main Courses served with Mashed Potatoes & Garden Vegetables



PASSIONFRUIT CHEESECAKE

Mango Sorbet, Blueberry Sauce

or

MACERATED BERRIES, SESAME ALMOND TUILE

Strawberry Ice Cream & Cherry Sauce

or

CHERRY POLENTA TART

Vanilla Ice Cream, Kahlua Cream Sauce

PETIT FOURS | COFFEE OR TEA

\$122.75



*** 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)