



Group Menu II

This menu is available for parties with a minimum of 20 guests

STARTERS

SHRIMP, ROASTED PEPPER, QUINOA
Guacamole, Lemon Basil Aioli, Corn Chip

or

ONION TART

with Burrata, Prosciutto Ham, Arugula, Orange Segments, Melon Ball

or

ARTICHOKE CRAB RISOTTO

MIDDLE COURSES

CREAMY FRENCH CHEESE ON RADDICCHIO WALNUT SALAD

Caramelized Balsamic Onion, Honey, Arugula, Pickle Carrots, Lemon Herb Vinaigrette

or

LEEK AND POTATO SOUP

MAIN COURSES

8 OZ CERTIFIED ANGUS BEEF TENDERLION,

Asparagus Hollandaise, Mushroom Sauce

or

SLOW ROASTED LAMB SHANK

Rosemary Lamb Jus

or

LEMON SOLE

Almond, Parsley Lemon Butter Sauce

All main courses are accompanied by a side of mashed potatoes and a vegetable bundle

DESSERTS

BANANA CHEESECAKE

Toffee Ice Cream, Orange Rum Sauce

or

STRAWBERRY ALMOND GALETTE

Vanilla Ice Cream, Raspberry Chambord Espuma

or

CHOCOLATE CREMEUX, COCONUT PANNA COTTA

Chocolate Soil, Berries

PETIT FOURS

REGULAR COFFEE OR TEA

\$135.75 per person

You have the option to enhance your menu by incorporating the following items:

*with 1/2 Lobster add \$45.75 (price subject to change according to availability)

*with Dry Aged Ribeye 18 oz bone in add \$67.75 (price subject to change according to availability)

A 21% service charge is applicable on all food & beverage