



## Group Menu III

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

### STARTERS

#### SEARED SCALLOP, CRISPY PANCHETTA

Melon, Orange Segment, Baby Green Salad

Magarita Sorbet, Parsnip Puree, Wasabi Mayo Espuma

or

#### GOAT CHEESE, CHARED CHIBATTA, ROASTED HONEY FIGS

Pistachio, Apple Mint Vinaigrette

or

### SUSHI SAMPLER

Dragon Maki Roll, Panko Shrimp, Marinated Salmon, Mango Seaweed Salad, Carrot Ginger Sauce

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### MIDDLE COURSES

#### AROMATIC WILED MINT PEA FETA FRITTERS

Baby Greens, Pickle Cucumber, Carrots, Beet Salad, Citrus Olive Oil

or

#### CHILLED GAZPACHO SOUP, CRABMEAT

Lemon Zest Olive Oil, Crispy Croutons

or

#### VEAL MEDALLION, PROSCIUTTO WRAPPED ASPARAGUS

Ricotta Sage Agnolotti

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### MAIN COURSES

#### 10 OZ GRILLED RIBEYE

Caramelized Onion, Mushrooms, Red Wine Sauce

or

#### HERB CRUSTED LAMB CHOPS

Mustard Mint Sauce

or

#### CRISPY BRANZINO

Scorched Sweet Peppers, Lemon Olive Oil

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

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### 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

\$180.75 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