



Private Dining for up to 10 persons

Each person in your party may make one selection from each course at your predetermined price level.

- \$55
1st course
Baby iceberg salad with marinated red and yellow grape tomatoes, shaved red onion, Roquefort, lardons and Green goddess dressing
- Caesar salad with Hearts of romaine lettuce, focaccia croutons, shaved parmigiano reggiano, white anchovies
- 2nd course
Eye of Ribeye
Shallot Whipped potatoes, lemon broccolini, fried crispy onions and mushroom demiglace
- Pan roasted half Chicken
Tasso ham whipped potatoes, charred cherry tomatoes, parmigiano cheese and rosemary scented chicken jus
- Herb grilled Salmon
Chive polenta, roasted asparagus and tomato basil relish
- 3rd
Vanilla crème brulee, chocolate dipped almond biscotti, fresh berries
- \$65
1ST course
Baby iceberg salad with marinated red & yellow grape tomatoes, shaved red onion, Roquefort, lardons and Green Goddess dressing
- Organic Mixed greens salad with oranges, grapefruit, shaved red onion, crumbled feta cheese, fried won ton strips and citrus vinaigrette
- 2nd course
U.S.D.A Prime 7oz Beef Tenderloin
Dauphinoise potatoes, grilled asparagus, crispy fried onions with tarragon infused Creole mustard sauce
- Honey cured double bone Pork chop
Tasso ham, glazed fingerling potatoes, sautéed baby spinach and apple cider gastrique
- Pan seared Mahi-Mahi
Crispy sticky rice, sesame seaweed salad, sweet potato frites and mango coconut sauce
- Dessert
Grand Marnier crème brulee, chocolate dipped almond biscotti, fresh berries
- \$75
1st course
Classic French onion soup with Gruyere, Provolone & toasted baguette
- Sherry laced Lobster Bisque with fried lobster dumpling
- 2nd course
Baby Iceberg salad with red & yellow marinated grape tomatoes, shaved red onion, Roquefort, lardons and Green Goddess dressing
- Beet & Goat cheese salad with roasted beets, watercress and arugula salad, smoked pecan vinaigrette and mustard oil
- 3rd course
U.S.D.A Prime 7oz Beef Tenderloin
Shallot whipped potatoes, grilled asparagus and lump Crab with béarnaise
- Rosemary and garlic marinated Lamb Chop
Olive & walnut cous cous, feta cheese, oven dried tomatoes, broccolini, mint gastrique
- Pan seared Sea Scallops
Three pepper polenta cake, creamed spinach, crispy leeks with balsamic truffle reduction
- Dessert
Trio of crème brulee - Grand Marnier, cappuccino & vanilla bean, fresh berries
- \$95
1st course
Classic French onion soup with Gruyere, Provolone & toasted baguette
- Sherry laced Lobster Bisque with fried Lobster dumpling
- 2nd course
Duck Carpaccio salad
Frisee & arugula salad, potato gaufrette, dried figs, fig mustard and citrus vinaigrette
- Chilled open face Lobster Ravioli
Parsnip puree, lobster, shitake mushrooms, tomato, crispy parsnips and pesto sauce
- 3rd
U.S.D.A. Prime 22oz. bone in Ribeye
Horseradish crusted baby red potatoes, haricot verts and sauce béarnaise
- Finn & Porter Trio
Filet of Prime Beef, Jumbo Crab Cake & vanilla butter poached Lobster
- Sesame Crusted Big Eye Tuna
Coconut bok choy, roasted shitake mushrooms with ginger scallion sauce
- Dessert
Trio of crème brulee - Grand Marnier, cappuccino & vanilla bean, fresh berries