



Private Dining for up to 25 persons

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

\$55

1st course

Organic Mixed Greens, including oven dried tomatoes, red radish, English cucumber, carrots and Balsamic vinaigrette

Caesar salad with hearts of romaine, focaccia croutons, shaved parmigiano reggiano and white anchovies

2nd

U.S.D.A. Prime Eye of Ribeye

Shallot whipped potatoes, lemon broccolini, crispy fried onions, mushroom demi glace

Pan roasted half Chicken

Tasso ham whipped potatoes, charred cherry tomatoes, parmigiano reggiano and rosemary scented chicken jus

Herb grilled Salmon

Creamy parmesan chive polenta, roasted asparagus, tomato basil relish

Vegetarian pasta

House made Pappardelle pasta with roasted tomato, asparagus, forest mushrooms with pesto sauce

3rd course

Dessert trio - Vanilla bean crème brulee, chocolate cheese cake with raspberry, lemon berry tart

65\$

1st course

Organic Mixed greens with oven dried tomatoes, red radish, English cucumbers, carrots and Balsamic vinaigrette

Baby iceberg salad with marinated red and yellow grape tomatoes, red onion, Roquefort, lardons and Green goddess dressing

Caesar salad with hearts of romaine, focaccia croutons, shaved parmigiano reggiano, white anchovies

2nd course

U.S.D.A. Prime 7oz Beef Tenderloin

Shallot whipped potatoes, grilled asparagus, crispy fried onions with tarragon infused mustard sauce

Pan roasted half Chicken

Tasso ham whipped potatoes, charred cherry tomatoes, arugula with rosemary scented chicken jus

Pan seared Mahi Mahi

Crispy sticky rice, sesame seaweed salad, sweet potato fries with a mango coconut sauce

Vegetarian pasta

House made Pappardelle pasta with roasted tomato, asparagus, forest mushrooms with pesto sauce

3rd course

Dessert trio - Vanilla bean crème brulee, chocolate cheese cake with raspberry, lemon berry tart

\$75

1st course

Organic Mixed greens with oven dried tomatoes, red radish, English cucumbers, carrots and Balsamic vinaigrette

Caesar salad with hearts of romaine, focaccia croutons, shaved parmigiano reggiano, white anchovies

Lobster bisque - Sherry laced with lobster dumpling

2nd course

U.S.D.A Prime 7oz Beef Tenderloin

Shallot whipped potatoes, roasted asparagus and lump crab with béarnaise

Rosemary and Garlic marinated Lamb Chop

Olive & walnut cous cous, feta cheese, sun dried tomatoes, broccolini with a mint gastrique

Grilled Escolar

Shrimp fried rice, red and green peppers, broccolini and honey glazed garlic sauce

Vegetarian pasta

House made Pappardelle pasta with roasted tomatoes, asparagus, forest mushrooms, pesto sauce

3rd course

Dessert trio - Vanilla bean crème brulee, chocolate cheese cake with raspberry, lemon berry tart

\$95

1st course

Anti pasta platters, served family style

2nd course

Organic Mixed greens with oven dried tomatoes, red radish, English cucumbers, carrots and Balsamic Vinaigrette

Caesar salad with hearts of romaine, focaccia croutons, shaved parmigiano reggiano, white anchovies

Lobster bisque - Sherry laced with lobster dumpling

3rd course

U.S.D.A Prime 7oz Beef Tenderloin

Shallot whipped potatoes, roasted asparagus and lump crab with béarnaise

Finn & Porter Trio

4oz prime filet of beef, Jumbo Lump Crab cake, vanilla butter poached lobster

Sesame Crusted Big Eye Tuna

Sesame rice, coconut bok choy, roasted shitake mushrooms with ginger scallion sauce

Vegetarian pasta

House made Pappardelle pasta, roasted tomatoes, asparagus, forest mushrooms, pesto sauce

4th course

Dessert trio - Vanilla bean crème brulee, chocolate cheese cake with raspberry, lemon berry tart