

PLATED DINNER MENU

APPETIZERS

Lobster Bisque

Rich Pacific Rim Lobster simmered in Butter and blended with Crème Fraiche and a touch of Sherry

Pate De Campagne

Classic Pate of duck livers with Cornichons, Grainy Mustard and Apple Cranberry Chutney

Antipasto Plateau

Fresh Mozzarella, Roasted and Marinated Vegetables and Assorted Olives

Coriander and Cinnamon Seared Rare Tuna

Asian Vegetable Slaw and Pickled Ginger

INTERMEZZO

Baby Organic Greens with Lemon Vinaigrette

ENTRÉES

Beef Short Ribs

Syrah Braised Beef Short Ribs with Red Skinned Smashed Potatoes, Seasonal Vegetables and Gremalotta

Wild Oven Roasted Salmon

With Toasted Orzo, Ratatouille, Basil and a Black Olive and Pear Tomato Tapenade

Chef's Seasonal Market Selection Pasta

Frenched Free Range Chicken Breast

With a Creamy Vegetable Rice, White Truffle and Cremini Mushroom Sauce.

Rosemary and Mint Braised Lamb Shank

Tender Lamb with Creamy Polenta and Fresh Fava Beans

Mediterranean Vegetable Purse

Israeli Couscous, Roasted Vegetables and imported Cheese in a Whole Wheat Pastry Bundle served on a bed of Tahini Hummus with a Warm Tomato Salad

DESSERTS

Warm Valrhona Chocolate Torte

With Dulce de Leche Gelato

New York Style Cheesecake

With Seasonal Fruit Compote

Sorbet and Seasonal Berries

Dessert du Jour

Inquire about our Chef's Daily Special Dessert Selection

Menu items are subject to change.