

## RAW BAR AND COCKTAILS

### Shellfish Sampler Platter\*

*Half Dozen Oysters, King Crab Legs, Jumbo Shrimp, Lobster Tail  
 Red Wine Mignonette, Hot Sauce, Lemon Wedges  
 Fresh Horseradish*

### Oysters on the Half Shell\*

*Half Dozen, Red Wine Mignonette, Hot Sauce  
 Fresh Horseradish*

### Jumbo Shrimp Cocktail

*Cocktail Sauce*

### Chilled Maine Lobster Cocktail

*Cocktail Sauce*

### Tuna Tartare \*

*Ahi Tuna Tartare, Chopped Egg, Red Onions  
 Capers, Crème Fraiche*

## STARTERS

### Baked French Onion Soup

*Bold Beef Broth and Caramelized Sweet Onions baked  
 Crusty Farmhouse Bread  
 Comte Cheese Brulee*

### Seared Jumbo Sea Scallops

*Butternut Squash Risotto, Smoked Salmon  
 Spinach Watercress Emulsion*

### Cocoa Seared Duck Liver

*Toasted Brioche, Fig Chutney, Tawny Port Reduction  
 Toasted Macadamia Nuts*

### Stone Ground Mustard Lamb Chops

*Bell Peppers and Fennel, Garlic Lemon Dipping Sauce*

### Cheese and Charcuterie Selection

*Fine Smoked and Cured Meats, House Marinated Olives  
 Spiced Almonds, Rosemary Fig Crackers, Stone Ground Mustards  
 Selection of Cow, Sheep and Goat Artisanal Cheeses  
 Seasonal Accompaniments*

## SALADS

### Baby Bibb Salad

*Fresh Strawberries, Spiced Walnuts  
 Crumbled Stilton, Tarragon Vinaigrette*

### Mission Fig Tartlet

*Balsamic Roasted Baby Beets, Mache Greens  
 Port Glaze and Crème Whip*

### Caesar Salad

*Crisp Romaine Hearts, Classic Caesar Dressing  
 Garlic Herb Sourdough Croutons  
 Shaved Parmesan Cheese*

## ENTRÉE'S

### 22oz Bone in Ribeye

*Caramelized Pearl Onions, Garlic Herb Butter  
 Crispy Duck Fat Fries*

### Mushroom Chicken Cutlets

*Braised Chicken Cutlets in a Creamy White Wine  
 Marsala Mushroom Sauce, Pappardelle Pasta*

### Lobster Casserole

*Gruyere Crusted Lobster Thermidor in the Half Shell  
 Garlic Chive Potato Puree, Fine Green Beans*

### Filet of Beef

*Porcini Mushroom Crusted Filet of Beef with Sunchoke Puree  
 Balsamic Roasted Asparagus and Cabernet Jus*

### Veal Piccata

*Herb Roasted Red Bliss Potatoes Grilled Cauliflower  
 Lemon Caper Butter Sauce*

### Pan Seared Sea Bass

*Butternut Squash Risotto, Braised Asparagus  
 Lemon Herb Butter Sauce and Sweet Peas*

### Roasted Garlic and Ricotta Dumplings

*Sunchoke and Parmesan Sauce  
 Shaved Truffles*

### Cracked Pepper Ahi Tuna

*Vanilla Bean Cream Corn and Baby Leeks, Poached Grape Tomatoes  
 Capper Butter Sauce*

### Braised Short Rib

*Forest Mushroom Potato Risotto, White Asparagus  
 Pan Reduction and Morel Cream*

## SIDES

### Crispy Duck Fat Fries

*Truffle Parmesan*

### Balsamic Roasted Baby Root Vegetables

### Butter Poached Jumbo Asparagus

*Béarnaise Sauce*

## DESSERTS

### Warm Apple Strudel

*Vanilla Cream*

### Crème Brulee

*Vanilla Custard*

### Chocolate Soufflé

*Cream Anglaise Sauce*