



EXAMPLE MENU

Chef's Amuse

To Share

Ultimate Seafood Platter

king crab, jumbo tiger prawns, chef's selection of oysters, atlantic lobster tails
cocktail yuzu aioli, nam prik mignonette, fresh horseradish

Charcuterie Platter

prosciutto, selection of salami, parmigiano-reggiano, olives, forno bread, cornichons

Appetizers

Caesar Salad

romaine hearts, maple double smoked bacon
parmesan croutons, signature dressing

-or-

Snake River Wagyu Carpaccio

wild & farmed mushrooms, capers, arugula, truffle aioli
tuscan bread

Entrée

Grilled Angus Tenderloin

heirloom carrots, sweet potato croquettes, red wine jus

-or-

Pan Roasted Chicken Supreme

mushrooms, shallots, baby roasted potato, herb pan jus

-or-

Atlantic Lobster Tails

crab & mascarpone tortellini, peas
northern devine caviar, beurre blanc

Dessert

Pastry Chef's Selection

miniature pastries & truffles

