



## 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

