

COURSED MEALS

See following pages for selections.

Additional courses available, \$10 per person

THREE-COURSE

soup/salad

–

entrée

–

dessert

89 per person

THREE-COURSE

starter

–

entrée

–

dessert

99 per person

FOUR-COURSE

soup/salad

–

starter

–

entrée

–

dessert

109 per person

All pricing subject to 24% service charge and 7% sales tax.

SELECTIONS

SOUPS

ROASTED CORN & CHILI

LOBSTER BISQUE

TOMATO & CAULIFLOWER

TOMATO BASIL BISQUE

WHITE BEAN & TURNIP GREEN

SALADS

CAESAR SALAD

parmesan, bacon, croutons, anchovy

SALAD CAPRESE

tomato and buffalo mozzarella served with pesto and balsamic-olive-vinaigrette

ASSORTED MARINATED

SEAFOOD SALAD

marinated with cocktail sauce, served with frisée lettuce, lemon wedges

MEYER LEMON POACHED

LOBSTER SALAD WITH ARUGLA

with cherry tomatoes, pine nuts, Parmesan and balsamic dressing

GRILLED ORGANIC CASHEW CHICKEN WITH GRILLED ASAPRAGUS

GREEK FARMER'S SALAD

with olives, feta cheese, cucumber, bell peppers, onion and cherry tomatoes

ROASTED BABY ROOT VEGETABLE SALAD WITH HUMMUS

with fresh tuna, boiled egg, olives, green beans, potatoes, red onions, cherry tomatoes and romaine lettuce

STARTERS

SMOKED SALMON & BLINIS

crème fraîche, classic garnish, sevruga caviar

POLENTA ENCRUSTED

GRADE 1 TUNA LOIN

green tomato relish

STEAMED RUSSIAN

BLISS POTATOES

crème fraîche, shallot & truffle oil

BRUSSCETA WITH

JUMBO LUMP CRAB

toasted leek

LOBSTER SALAD EN CROUTE

SEARED MUSCOVY DUCK

SALAD TARTLET

compressed melon

CRISP JUMBO LUMP

CRAB CAKES

braised red chard & watercress aioli

GRILLED WHITE SHRIMP

polenta & toasted leek

SEAFOOD MOUSSE

toasted brioche

All pricing subject to 24% service charge and 7% sales tax.

SELECTIONS

ENTRÉES

POLENTA ENCRUSTED

LOCAL BLACK GROUPER

jasmine rice, wok seared seasonal vegetables, sweet soy

(\$5 supplement)

TOASTED RICE SEARED

NANTUCKET DIVER SCALLOPS

english pea soubise, fresh polenta, haricot verts, lemon oil

ROASTED HEIRLOOM CHICKEN BREAST

apple, camembert, blistered tomato, cauliflower, chard

GRILLED NEW YORK STRIP

golden potato chevre gratin, roasted wild onions, baby bliss potato & eggplant caviar

(\$9 supplement)

GRILLED NEW YORK SIRLOIN

roasted baby vegetables, grilled sweet onion, herbed bliss potato, fine herbs

CARRIED PRIME TENDERLOIN

spinach, melted tomato, anson mills grits, horseradish demi-glace

ASSORTED GRILLED FARMERS

VEGETABLE PLATE

DESSERTS

MINIATURE COCOA GATEAU

berries & double cream

ASSORTED MACARONS

ASSORTED LOCAL TRUFFLES

CHOCOLATE BROWNIE

NY STYLE CHEESECAKE

seasonal berry coulis

CHOCOLATE COVERED

STRAWBERRIES

APPLE TART TATIN

ASSORTED ICE CREAMS

APPLE TART TATIN

blackberries & crème fraîche

All pricing subject to 24% service charge and 7% sales tax.