



HORS D' OEUVRES

Arancini

mozzarella, mushroom,
arborio rice, pomodoro

Champagne Poached Pear

endive, honey, chive, gorgonzola

Prosciutto

compressed cantaloupe, honey,
mint, fromage blanc

Baked Brie

pickled cherry, crostini, microgreen

Ahi Poke

endive, rice noodle, scallion, sesame

Salmon Cake

jalapeño aioli, frisée, lemon vinaigrette

SALADS

Caesar

romaine, shredded brussels, kale, cabbage, focaccia,
crouton, grated parmesan, caesar dressing

Iceberg Wedge

grape tomato, bacon, shaved onion,
gorgonzola, creamy dill dressing

Strawberry Fields

sliced strawberry, toasted almond, chevre,
lemon poppyseed vinaigrette

Panzanella

tomato, cucumber, ovoline mozzarella,
baked italian bread, red onion, basil vinaigrette

ENTRÉES

Apricot & Brie Chicken

herb roasted fingerling potato,
roasted brussels sprout

Muscovy Duck Breast

spiced orange glaze, roasted fennel and carrot,
potato purée, frisée

Bistro Steak

red wine reduction, wild mushroom sauté,
herb roasted fingerling potato, asparagus

Roasted Pork Loin

garlic, mustard herb crust, apricot and pepper sauce,
herb roasted fingerling potato,
roasted brussels sprout

Braised Short Rib

port wine jus, roasted carrot, onion,
celery, potato purée

Rosemary Chicken

tomato caper beurre blanc, herb roasted fingerling
potato, roasted brussels sprout

Bruschetta Chicken

ovoline mozzarella, tomato and basil bruschetta,
whipped garlic potato, balsamic reduction

Seared Salmon

pistachio crust, braised red cabbage,
broccolini, whole grain mustard aioli

Chicken Saltimbocca

prosciutto, fresh sage, herb and caper beurre blanc,
herb roasted fingerling potato, haricot vert

Wood Fired Tri-Tip

fire roasted pepper and tomato jam,
garlic whipped potato, haricot vert

DUET ENTRÉES

Double Lamb Chop & Seared Scallop

mint and rosemary crusted lamb,
chimichurri, garlic whipped potato,
citrus supreme, micro green salad

Filet Mignon & Prosciutto Wrapped Prawns

béarnaise, potato pavé, broccolini

New York Steak & Lobster Tail

wild mushroom compound butter,
potato pavé, garden pea purée, frisée

Chef Consultation & Menu Creation

Start with a private tasting presented by our executive chef and work with the culinary team to create the perfect menu for your occasion. Discuss your favorite cuisines from around the world and let us create a personalized culinary experience for you and your guests by getting to know you first.