



## THREE COURSE PLATED DINNER MENU

—freshly baked ciabatta with black pepper olive oil—

### First Course

#### **Crab & Mango Spring Rolls**

coconut-curry remoulade

#### **Tuna Tartare**

cucumber, tomato, ginger-lime vinaigrette

#### **Jumbo Lump Crab Cake**

mango-fennel slaw, old bay oil

#### **Crispy Sesame Chicken Dumplings**

cucumber-jicama slaw, soy-yuzu sauce

#### **Mixed Greens**

heirloom cherry tomatoes, cucumber, balsamic vinaigrette

### Second Course

#### **Free range chicken breast**

pee wee potatoes, spinach, beech mushrooms, pancetta, sage chicken reduction

#### **Sea salt seared rare tuna**

miso yams, bok choy & white asparagus, garlic ginger yuzu oil

#### **Boneless beef short ribs**

crispy roasted garlic potato cake, spinach, roasted portabellas, pomegranate jus

#### **Grilled king salmon**

edamame & artichoke salad, heirloom tomatoes, melted leeks, charred orange emulsion

#### **Seared diver sea scallops**

kimchi black rice, bacon, beech mushrooms, red pepper coulis, cilantro crème fraîche

### Third Course

#### **Vanilla Crème Brûlée**

whipped cream, chocolate biscotti

#### **Mixed Berry Cheesecake**

tuile cookie, mascarpone whipped cream,  
lemon graham

#### **Warm chocolate molten cake**

vanilla ice cream

#### **Fresh Berries**

whipped cream

\$48.00 per person plus 6% tax and 20% gratuity

*Menu items are subject to change due to seasonality and availability of ingredients*



## FOUR COURSE PLATED DINNER MENU

—freshly baked ciabatta with black pepper olive oil—

### First Course

#### **Crab & Mango Spring Rolls**

coconut-curry remoulade

#### **Tuna Tartare**

cucumber, tomato, ginger-lime vinaigrette

#### **Jumbo Lump Crab Cake**

mango-fennel slaw, old bay oil

#### **Crispy Sesame Chicken Dumplings**

cucumber-jicama slaw, soy-yuzu sauce

#### **Creamy Lobster Wild Mushroom Chablis Soup**

### Second Course

#### **Caesar**

crisp romaine, croutons, parmesan crisp,  
caesar dressing

#### **Mixed greens**

heirloom cherry tomatoes, cucumber,  
balsamic vinaigrette

### Third Course

#### **Free range chicken breast**

pee wee potatoes, spinach, beech mushrooms, pancetta, sage chicken reduction

#### **Sea salt seared rare tuna**

miso yams, bok choy & white asparagus, garlic ginger yuzu oil

#### **Boneless beef short ribs**

crispy roasted garlic potato cake, spinach, roasted portabellas, pomegranate jus

#### **Grilled king salmon**

edamame & artichoke salad, heirloom tomatoes, melted leeks, charred orange emulsion

#### **Seared diver sea scallops**

kimchi black rice, bacon, beech mushrooms, red pepper coulis, cilantro crème fraîche

### Fourth Course

#### **Vanilla Crème Brûlée**

whipped cream, chocolate biscotti

#### **Warm chocolate molten cake**

vanilla ice cream

#### **Mixed Berry Cheesecake**

tuile cookie, mascarpone whipped cream,  
lemon graham

#### **Fresh Berries**

whipped cream

\$55.00 per person plus 6% tax and 20% gratuity

*Menu items are subject to change due to seasonality and availability of ingredients*



## FOUR COURSE UPGRADED PLATED DINNER MENU

—freshly baked ciabatta with black pepper olive oil—

### First Course

#### Crab & mango spring rolls

coconut-curry remoulade

#### Tuna tartare

cucumber, tomato, ginger-lime vinaigrette

#### Jumbo lump crab cake

mango-fennel slaw, old bay oil

#### Crispy sesame chicken dumplings

cucumber-jicama slaw, soy-yuzu sauce

#### Creamy lobster wild mushroom chablis soup

### Second Course

#### Caesar

crisp romaine, croutons, parmesan crisp,  
caesar dressing

#### Mixed greens

heirloom cherry tomatoes, cucumber,  
balsamic vinaigrette

### Third Course

#### Filet mignon

buttermilk mashed potatoes, asparagus, portobello-red onion confit, merlot sauce

#### Maine lobster tails

crispy roasted garlic potato cake, endive, truffled brown butter emulsion

#### Free range chicken breast

pee wee potatoes, spinach, beech mushrooms, pancetta, sage chicken reduction

#### Boneless beef short ribs

crispy roasted garlic potato cake, spinach, roasted portabellas, pomegranate jus

#### Grilled king salmon

edamame & artichoke salad, heirloom tomatoes, melted leeks, charred orange emulsion

#### Seared diver sea scallops

kimchi black rice, bacon, beech mushrooms, red pepper coulis, cilantro crème fraîche

### Fourth Course

#### Vanilla Crème Brûlée

whipped cream, chocolate biscotti

#### Warm chocolate molten cake

vanilla ice cream

#### Mixed Berry Cheesecake

tuile cookie, mascarpone whipped cream,  
lemon graham

#### Fresh Berries

whipped cream

\$60.00 per person plus 6% tax and 20% gratuity

*menu items are subject to change due to seasonality and availability of ingredients*



## PREMIUM FOUR COURSE PLATED DINNER MENU

### First Course

served in a separate gathering space from your plated dinner

*choice of five (stationed or butlered for a duration of 30-45 minutes)*

- |  |   |
|--|---|
| <b>Petite Crab Cakes</b> old bay oil                           | <b>Tempura Brie</b> red wine caramel sauce                          |
| <b>Crispy Potato Wrapped Shrimp</b> yuzu marmalade             | <b>Chorizo in Puff Pastry</b> tomato jam                            |
| <b>Steak Tartare on Crostini</b> olive oil, dijon, sriracha    | <b>Crispy Sesame Chicken Dumplings</b> soy yuzu sauce               |
| <b>Steamed Truffled Potato Dumplings</b> pineapple miso        | <b>Tempura Shrimp</b> sweet chili sesame sauce                      |
| <b>Lobster Spring Roll</b> red pepper gastrique                | <b>Smoked Salmon on Potato Pancakes</b> crème fraîche               |
| <b>Peking Duck &amp; Shiitake Spring Rolls</b> hoisin scallion | <b>Grilled Flatbread</b> chorizo, fig, cheese curds                 |
| <b>Crab &amp; Mango Spring Rolls</b> coconut curry remoulade   | <b>Tempura Snow Crab Claw</b> lemon-chive remoulade                 |
| <b>Bacon Wrapped Sea Scallops</b> truffle red wine sauce       | <b>Lobster Ragout</b> leeks, wild mushrooms                         |
| <b>Bacon Wrapped Short Ribs</b> roasted tomato, merlot sauce   | <b>Tuna Tartare Crostini</b> pico de gallo, ginger lime vinaigrette |

### Second Course

#### Caesar

crisp romaine, croutons, parmesan crisp, caesar dressing

#### Mixed greens

heirloom cherry tomatoes, cucumber, balsamic vinaigrette

### Third Course

#### Filet mignon

buttermilk mashed potatoes, asparagus, portobello-red onion confit, merlot sauce

#### Boneless beef short ribs

crispy roasted garlic potato cake, spinach, roasted portabellas, pomegranate jus

#### Maine lobster tails

crispy roasted garlic potato cake, endive, truffled brown butter emulsion

#### Grilled king salmon

edamame & artichoke salad, heirloom tomatoes, melted leeks, charred orange emulsion

#### Free range chicken breast

pee wee potatoes, spinach, beech mushrooms, pancetta, sage chicken reduction

#### Seared diver sea scallops

kimchi black rice, bacon, beech mushrooms, red pepper coulis, cilantro crème fraîche

### Fourth Course

#### Vanilla Crème Brûlée

whipped cream, chocolate biscotti

#### Mixed Berry Cheesecake

tuile cookie, mascarpone whipped cream, lemon graham

#### Warm chocolate molten cake

vanilla ice cream

#### Fresh Berries

whipped cream

\$70.00 per person plus 6% tax and 20% gratuity

*Menu items are subject to change due to seasonality and availability of ingredients*