

2018 Group Menus

Cuisine and prices subject to change

GROUP MENU #2

- 4 course sit-down dinner

Choice of APPETIZER

(Select any two items)

PROSCIUTTO & MELON | *Parmigiano Reggiano shavings & balsamic reduction*

ASIAN BEEF SPRING ROLLS | *Mango plum sauce*

Spicy LOBSTER & SHORT RIB DUMPLINGS | *Porto-veal reduction infused with sesame oil & mirin*

FRIED CALAMARI in a vessel | *Fried zucchini and home-made cocktail sauce*

SALMON TARTARE | *Apple carpaccio, avocado & crostini*

Classic ANTI PASTO | *Cured meats and assorted pickled vegetables*

Choice of SALAD

(Select any two items)

SEASONAL GREENS | *Honey & white balsamic vinaigrette*

CAESAR SALAD

ICEBERG "WEDGE" | *Cherry tomatoes, prosciutto chip, chives & blue cheese dressing*

Choice of MAIN COURSE

(Select any two items)

BRAISED LAMB SHANK | *Mashed potatoes, Lima beans & natural juices*

DUCK BREAST | *Potato purée, rapini and wild berry sauce*

VEAL SCALLOPINI MARSALA | *Buttered linguini and fine herbs*

LOBSTER RAVIOLI | *Lobster tail, sun-dried tomatoes, creamy brandy sauce*

MISO SEA BASS | *Basmati rice, bok-choy, sesame seeds and ginger*

SESAME-CRUSTED SALMON | *Bok choy, ginger, miso-mirin sauce*

Vegan | Vegetarian

Mushroom Risotto | *Arborio rice, mushrooms, green peas and cashew cream*

Pasta with grilled vegetable tower

Additional Options*

| Offer guests the option of upgrading their meal |

NY STRIP 8oz | *Mashed potatoes, caramelized onions & Porto-wine reduction*

OSSO BUCO | *Slow braised veal shank, pappardelle and garnished with gremolata*

FILET MIGNON 6oz | *Mashed potatoes, mushrooms & Porto-wine reduction*

Applicable +10\$ surcharge for guests choosing this option

Choice of DESSERT

Flourless Chocolate Soufflé | Vanilla Ice cream

Crème Brulée

BEVERAGE

Coffee - Tea

\$50

Applicable taxes & 15% gratuity on food and beverage not included

Pasta Course

- Penne Pomodoro : 7\$ | guest
- Lobster Ravioli: 10\$ | guest

*Canapés available upon request