

## 2017 GROUP MENU #2

- 4 course sit-down dinner

### Choice of APPETIZER

*(Select any two items)*

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

SALMON TARTARE | *Apple carpaccio, avocado & crostini*

**BEGGAR'S PURSE** | *Smoked salmon, mascarpone, onion & dill*

ASIAN BEEF SPRING ROLLS | *Mango plum sauce*

### Choice of SALAD

*(Select any two items)*

SEASONAL GREENS | *Honey & white balsamic vinaigrette*

CAESAR SALAD

Cup of DAILY SOUP

### Choice of MAIN COURSE

*(Select any two items)*

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

BAVETTE & FRIES | *French Shallot sauce*

MEDITERRANEAN CHICKEN SUPREME

*Chicken Supreme, with tomato concassé, black olives, fine herbs and white wine. Served with buttered linguini*

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

FILET OF RAINBOW TROUT | *Swiss chard, cherry tomatoes, berry capers, Cipollini onions, Taggiasche olives*

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

### CHOICE OF DESSERT

Flourless Chocolate Soufflé | Ice cream

Crème Brûlée

### BEVERAGE

Coffee - Tea

**\$45**

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

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### ADD-ON OPTIONS:

#### HOURLY OPEN BAR:

- 10\$ /per guest per additional hour
- 20\$ / per guest for the first hour

#### PASTA COURSE:

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

\*Canapés available upon request