

2017 GROUP MENU #3

- 4 course sit-down dinner

Choice of APPETIZER

(Select any two items)

SALMON TARTARE | *Apple carpaccio, avocado & crostini*

Spicy LOBSTER & SHORT RIB DUMPLINGS

Porto-veal reduction infused with sesame oil & mirin

Seared SEA SCALLOPS WITH MAPLE GLAZED PORK BELLY

SHRIMP TEMPURA | *Nori, wakamé, ginger, sesame seeds & Andrea's Amai sauce*

MINT INFUSED MEAT BALLS | *Yogurt-dill sauce, barrel feta, olives & pita*

Choice of SALAD

(Select any two items)

TOMATO WITH FETA CHEESE | *Onions, oregano & EVOO*

SPINACH & ARUGULA | *Cranberries, Goat cheese, crumble & walnuts*

CAESAR SALAD

Choice of MAIN COURSE

(Select any two items)

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

BEEF & MUSHROOM RISOTTO | *w / Filet mignon*

VEAL SCALLOPINI MARSALA | *Buttered linguini and fine herbs*

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

FILET OF LOUP DE MER | *Spinach, cherry tomatoes, berry capers, Cipollini onions, Kalamata olives*

ROASTED ATLANTIC HALIBUT 8oz | *Gnocchetti and wilted baby spinach*

Choice of DESSERT

Flourless Chocolate Soufflé | *Ice cream*

Crème Brûlée

BEVERAGE

Coffee | Tea

\$55

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

Additional Options

Tunisian grilled Octopus 10\$

Tuna Tartare 15\$

u 8 | 12 Shrimp Cocktail 10\$

6oz Filet Mignon 10\$

16oz dry-aged Rib Steak 25\$

Rack of Lamb 20\$

O & Terre | 6oz Filet Mignon & Shrimps 25\$
