



PREMIUM PACKAGE

4 COURSE SIT-DOWN DINNER

APPETIZER *(Select any two items)*

SALMON TARTARE	Apple carpaccio, avocado, chili oil, crostini
OYSTERS	½ dz. Cocktail oysters, mignonette sauce
OYSTERS ROCKEFELLER 4pcs	Sautéed baby spinach, wild mushrooms, Mornay sauce
SESAME CRUSTED TUNA TATAKI	Daikon, wakamé, wasabi aioli, Porto-veal reduction infused with sesame oil, Ponzu sauce
CRAB CAKE	Mustard seed sauce
PEPPER-CRUSTED BEEF CARPACCIO	Arugula, Parmigiano Reggiano, blasamic glaze

SALAD *(Select any two items)*

CAESAR	Romaine, Parmigiano Reggino, house made garlic croutons
ICEBERG "WEDGE"	Maytag dressing, Blue cheese crumble, cherry tomatoes, prosciutto chip
The "ALIKI"	Seasonal tomatoes, cucumber, French onions, Kalamata black olives, Greek barrel feta, grilled bread

MAIN COURSE *(Select any three items)*

FILET MIGNON 8oz	Garlic mashed potatoes, wild mushrooms, Porto-veal reduction
NY STRIP 12oz	Garlic mashed potatoes, caramelized onions, Port-veal reduction
BONELESS RIBEYE 12oz	Choice of starch!
HALIBUT	Pan-seared Halibut withn lemon-dill beurre blanc sauce; served with fingerling potatoes, asparagus and baby carrots
PAUPIETTE OF ARCTIC CHAR	Potato purée, King mushrooms, caramelized leeks, beurre blanc sauce, Port-veal reduction
FILLET OF SEA BASS	Mediterranean sea bass, cipollini onions, cherry tomatoes, Kalamata olives, capers, white wine, fine herbs; sautéed garlic spinach

DESSERT	Chocolate Soufflé with Polynesian bean ice cream Our pastry Chef's dessert of the day
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BEVERAGE	Filtered Coffee Caffè Americano
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\$100

Applicable taxes & 18 % gratuity on food and beverage **not included**

Pasta Course

- Penne pomodoro : 10\$ | guest
- Lobster Ravioli: 15\$ | guest

*Canapés available upon request