



PLATINUM PACKAGE

4 COURSE SIT-DOWN DINNER

TUNA TARTARE	Avocado, Miso-mirin sauce, sesame seeds
OYSTERS	½ dz. Cocktail oysters, mignonette sauce
SHELLFISH COCKTAIL	u6/8 shrimp, oyster, ½ lobster tail
OYSTER ROCKEFELLER 4pcs	Sautéed baby spinach, wild mushrooms, Mornay sauce
SESAME CRUSTED TUNA TATAKI	Daikon, wakamé, wasabi aioli, Porto-veal reduction infused with sesame oil & mirin
CRAB CAKE	Mustard seed sauce
GRILLED OCTOPUS	Spanish onions, radicchio, berry capers

SALAD *(Select any two items)*

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

MAIN COURSE *(Select any three items)*

RIB STEAK 18oz	
KANSAS CUT 16oz	<i>Choice of starch!</i>
FILET MIGNON 12oz	
SESAME-CRUSTED TUNA	Panko crusted rice cake, daikon, wakamé, wasabi aioli, ginger, scallions, miso-mirin sauce
CHILEAN SEA BASS	Pan seared, fresh herbs, tarragon, white wine and served over fingerling potatoes, fennel, Cipollini onions, cherry tomatoes
HALIBUT	Pan-seared Halibut with lemon-dill beurre blanc sauce; served with fingerling potatoes, asparagus and baby carrots

DESSERT	Chocolate Soufflé with Polynesian bean ice cream Our pastry Chef's dessert of the day
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BEVERAGE	Espresso Caffè Americano
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\$125

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

Pasta Course

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

*Canapés available upon request