



SILVER PACKAGE

3 COURSE SIT-DOWN DINNER

APPETIZER *(Select any two items)*

SHRIMP CAKE	Oriental cream sauce
ROASTED BEETROOT CARPACCIO	Goat cheese, roasted pecans, cranberries, arugula, balsamic glaze
ASIAN BEEF SPRING ROLLS	Mango-plum sauce, balsamic reduction, sesame seeds
MIXED BABY GREENS	Honey & white balsamic vinaigrette
CAESAR	Romaine, Parmigiano Reggino, house made garlic croutons

MAIN COURSE *(Select any three items)*

FILET MIGNON 6oz	Garlic mashed potatoes, wild mushrooms, Porto-veal reduction
NY STRIP 12oz	Garlic mashed potatoes, caramelized onions, Port-veal reduction
VEAL CHOP	12oz Veal chop, pan-seared and finished in the oven; Pont-neuf potatoes, asparagus, Maitre d'hôtel butter, Port-veal reduction
LOBSTER RAVIOLI	½ Lobster tail, sun-dried tomatoes, Madagascar peppercorns, brandy cream sauce, scallions
FILET OF SEA BASS	Mediterranean sea bass, cipollini onions, cherry tomatoes, Kalamata olives, capers, white wine, fine herbs; sautéed garlic spinach
SESAME-CRUSTED SALMON	Bok choy, miso-mirin sauce, sesame seeds, scallions, ginger

DESSERT Chocolate Soufflé with Vanilla bean ice cream
Our pastry Chef's dessert of the day

BEVERAGE Filtered Coffee | Caffè Americano

\$75

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

Pasta Course

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

*Canapés available upon request

Menu offerings are based on seasonality of product and **prices are subject to change**