



## GOLD PACKAGE

3 COURSE SIT-DOWN DINNER

### APPETIZER *(Select any two items)*

LOBSTER & SHORT RIB DUMPLINGS	Porto-veal reduction infused with sesame oil & mirin, chives
FRIED CALAMARI	Spicy truffle aioli
SALMON TARTARE	Apple carpaccio, avocado, chili oil, crostini
OYSTERS	½ dz. Cocktail oysters, mignonette sauce
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 8oz	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	Lobster tail, sun-dried tomatoes, Madagascar peppercorns, brandy cream sauce, scallions
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
FILET 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

**BEVERAGE** Filtered Coffee | Caffè Americano

**\$85**

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

#### Pasta Course

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

\*Canapés available upon request