



PLATINUM PACKAGE

4 COURSE SIT-DOWN DINNER

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| ØRA KING SALMON TARTARE | Avocado, chili oil, caperberries, crostini |
| YELLOWFINTUNA TARTARE | Avocado, miso-mirin sauce, sesame seeds |
| OYSTERS | ½ dz. Cocktail oysters, mignonette sauce |
| OYSTER ROCKEFELLER 4pcs | Sautéed baby spinach, wild mushrooms, Pernod, Mornay sauce |
| SESAME CRUSTED TUNA TATAKI | Daikon, wakamé, wasabi aioli, Porto-veal reduction infused with sesame oil & mirin |
| CRAB CAKE | Mustard seed sauce, micro greens |
| GRILLED OCTOPUS | Red onions, capers, oregano |

SALAD *(Select any two items)*

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| 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)*

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| BONE-IN RIBEYE 18oz | Choice of starch! |
| KANSAS 16oz | |
| FILET MIGNON 12oz | Garlic mashed potatoes, wild mushrooms, port-veal reduction |
| 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, lemon oil |
| OVEN ROASTED HALIBUT | Pan seared, lemon-dill beurre blanc; served with fingerling potatoes, baby carrots and asparagus |

DESSERT Chocolate Soufflé with Polynesian bean ice cream

BEVERAGE Espresso | Caffè Americano

\$125

Applicable taxes & 18 % service charge will be added to your bill

Pasta Course

- GLUTEN-FREE Penne pomodoro : 10\$ | guest
- Cavatelli: 12\$ | guest
- Lobster Ravioli: 15\$ | guest

*Canapés available upon request

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