



PREMIUM PACKAGE

4 COURSE SIT-DOWN DINNER

APPETIZER *(Select any two items)*

ØRA KING SALMON TARTARE	Avocado, chili oil, caperberries, crostini
OYSTERS	½ dz. Cocktail oysters, mignonette sauce
OYSTERS ROCKEFELLER 4pcs	Sautéed baby spinach, wild mushrooms, Pernod, Mornay sauce
SESAME CRUSTED TUNA TATAKI	Yellowfin tuna, daikon, wakamé, wasabi aioli, port-veal reduction infused with sesame oil, miso-mirin sauce
CRAB CAKE	Mustard seed sauce, micro greens
PEPPER-CRUSTED BEEF CARPACCIO	Arugula, Parmigiano Reggiano, balsamic glaze

SALAD *(Select any two items)*

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

MAIN COURSE *(Select any three items)*

FILET MIGNON 8oz	Garlic mashed potatoes, wild mushrooms, port-veal reduction
RIBEYE 14oz "DELMONICO"	<i>Choice of Starch!</i>
NY STRIP 12oz	Garlic mashed potatoes, caramelized onions, port-veal reduction
OVEN ROASTED HALIBUT	Pan seared, lemon-dill beurre blanc; served with fingerling potatoes, baby carrots and asparagus
FILLET OF SEA BASS	Mediterranean sea bass, cipollini onions, cherry tomatoes, Kalamata olives, capers, white wine, fine herbs; sautéed garlic spinach
LOBSTER RAVIOLI	Ravioli, sun-dried tomatoes, lobster bisque cream sauce, Madagascar peppercorns, scallions, topped with a lobster tail

DESSERT Chocolate Soufflé with Polynesian bean ice cream

BEVERAGE Filtered Coffee | Caffè Americano

\$110

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**

