



## SILVER PACKAGE

3 COURSE SIT-DOWN DINNER

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

ROASTED BEETROOT CARPACCIO	Goat cheese, roasted pecans, cranberries, arugula, balsamic glaze
SHRIMP CAKE	Oriental cream sauce, micro greens
BEGGAR'S PURSE	Phyllo pastry stuffed with smoked salmon, cream cheese, mascarpone, red onions, capers, dill, lemon zest
ASIAN BEEF SPRING ROLLS	Mango-plum sauce, balsamic reduction, sesame seeds
ORGANIC MIXED GREENS	Honey & white balsamic vinaigrette
CAESAR	Romaine, Parmigiano Reggiano, house made garlic croutons, prosciutto chip, anchovy

### MAIN COURSE *(Select any three items)*

FILET MIGNON 6oz	Garlic mashed potatoes, wild mushrooms, port-veal reduction
NY STRIP 12oz	Garlic mashed potatoes, caramelized onions, port-veal reduction
VEAL CHOP 12oz	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
MISO SEA BASS	Sesame-crustéd loup de mer, bok choy, miso-mirin sauce, scallions, ginger
ØRA KING SALMON	Creamless mint pea coulis, cauliflower florets, micro greens

**DESSERT** Chocolate Soufflé with Vanilla bean ice cream

**BEVERAGE** Filtered Coffee | Caffè Americano

**\$80**

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**

