



**\$85 PER PERSON**  
**13-24 GUESTS**

## **FIRST COURSE**

### **Organic Green Salad**

meyer lemon vinaigrette, citrus segments

### **Onion Soup**

foie gras, truffles, gruyere cheese puff pastry

### **Rosso Bruno Tomato and Artisinal Buratta Salad**

shaved radishes, arugula pesto, walnut tuille

### **American Wagyu Beef Carpaccio**

savory confit tomato crostini, grilled spring onions

### **Ricotta Ravioli and Smoked Salmon**

baby artichokes, sugar snap peas, lemon thyme

## **MAIN COURSE**

### **Pan Roasted Scottish Salmon**

dungeness crab and sweet corn risotto, glazed english peas

### **Grilled Swordfish**

wilted swiss chard, tiny vegetables, passion fruit vinaigrette

### **Lemon Roasted Chicken Breast**

fava beans and heirloom carrots, seasonal mushrooms, natural jus

### **Grilled N.Y. Strip Loin**

mediterranean ratatouille, toasted garlic focaccia, rosemary garlic pesto

### **Blue Cheese Crusted Beef Tenderloin**

onion jam, maqcaire potatoes, buttered asparagus, pinot noir jus

## **DESSERT**

### **Warm Mocha Brownie Tart**

salted caramel ice cream & espresso shortbread wafer

or

### **Classic Vanilla Bean Crème Brulee**

crisp accompaniments

*All food and beverage prices are subject to 20% service charge and 8.10% sales tax.  
Our menus are subject to change. We will be in contact with you if some of the items you selected are no longer available.*