

PREMIUM THREE COURSE DINNER \$95.00
HALF HOUR RECEPTION AND THREE COURSE DINNER \$110
ONE HOUR RECEPTION AND THREE COURSE DINNER \$120

PASSED HORS D'OEUVRES*Please select four of the following*

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| <input type="checkbox"/> CUCUMBER CUPS WITH TUNA TARTAR | <input type="checkbox"/> STUFFED EGG SHELL WITH FRESH BLACK TRUFFLE BROUILLADE |
| <input type="checkbox"/> BUCKWHEAT FLOWER BELLINI WITH AMERICAN CAVIAR | <input type="checkbox"/> MINI WILD MUSHROOM RISOTTO CAKE |
| <input type="checkbox"/> FRESH LOBSTER SPRING ROLLS | <input type="checkbox"/> CRAB CAKE WITH MANGO COULIS |
| <input type="checkbox"/> FRESH BRIOCHE TOASTED WITH AVOCADO AND SHRIMP | <input type="checkbox"/> ROSTELLO HAM AND SWISS CHEESE GRILLED SANDWICH |
| <input type="checkbox"/> ASSORTED BRUSCHETTA | <input type="checkbox"/> AUREOLE'S ROSSINI BEEF SLIDERS, TRUFFLE SAUCE |
| <input type="checkbox"/> FENNEL CRUSTED SLOW BRAISED PORK BELLY ON A SKEWER | <input type="checkbox"/> CONFIT POTATO WITH SEARED DIVER SCALLOP, CRÈME FRAICHE |

FIRST COURSE*Please select two of the following*

- CHARLIE'S ONION SOUP
FOIE GRAS, TRUFFLES, GRUYÈRE CHEESE PUFF PASTRY
- ORGANIC GREEN SALAD
SHAVED BABY VEGETABLES WITH BASIL ORANGE VINAIGRETTE
- HEIRLOOM BABY VEGETABLE AND ARTISANAL BURATTA SALAD
CANDIED HAZLENUT, AGED BALSAMIC VINAIGRETTE, WILD ARUGULA
- THREE CHEESE RAVIOLI
INTENSE TOMATO COULIS, ALASKAN SNOW CRAB

MAIN COURSE*Please select three of the following*

- WILD ALASKAN SALMON
LEMON SMASHED POTATOES, GREEN ASPARAGUS, SPINACH COULIS
- ROASTED FILET OF COD
TINY VEGETABLE, CARAMELIZED ONION ESPUMA
- LEMON ROASTED CHICKEN BREAST
WHITE CORN AND BITTER GREENS, SEASONAL MUSHROOMS, NATURAL JUS
- BLUE CHEESE CRUSTED BEEF TENDERLOIN
WILD MUSHROOMS, ROSTI POTATOES, SHALLOT JAM, PINOT NOIR JUS
- Grilled N.Y. STRIP LOIN
MEDITERRANEAN RATATOUILLE, TOASTED GARLIC FOCACCIA, ROSEMARY GARLIC PESTO

DESSERT*Please select two of the following*

- WARM MOLTEN CHOCOLATE CAKE
BLACKBERRY CHEESECAKE, ICE CREAM BERRY COMPOTE
- LEMON POPPY SEED CAKE
MARINATED STRAWBERRIES WITH LEMON SABAYON
- CLASSIC VANILLA BEAN CRÈME BRULEE
CRISP ACCOMPANIMENTS
- ASSORTED SEASONAL BERRIES
FRESH CRÈME AND TOASTED MERINGUE

VEGETARIAN REQUESTED DISHES ARE AVAILABLE

*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.*