



THREE COURSE / 14-19 GUESTS / OPTION TWO

\$90 PER PERSON

APPETIZERS

Citrus Marinated Prawns, Classic Cocktail Sauce

Wild Hawaiian Hamachi Sashimi, Cucumber Noodles / Avocado Emulsion

Bibb Lettuce, Marinated Tomatoes / Crispy Shallots / Creamy Buttermilk Dressing

Chef Steve's Caesar Salad, Prosciutto Wrapped Romaine / Marinated Anchovies

Fire Roasted Chestnut Soup Nantucket Bay Scallops / Bacon Dust

MAIN COURSE (ALL OUR BEEF IS AGED 28 DAYS)

10 oz. Charcoal Grilled Filet Mignon, Roasted Shallot

16 oz. NY Strip Steak, Caramelized Garlic

18 oz. Bone-In Rib Eye, Sweet Onion

Five Spiced Pork Tenderloin Gai Lan / Toasted Garlic Ponzu

Organic Fed Petaluma Chicken Breast Spaghetti Squash / Cranberry Gel

Oven Roasted Alaskan Halibut Tokyo Turnips / Yogurt Sauce

ALL ENTREES ACCOMPANIED BY CHEF'S SELECTIONS OF SIDES SERVED FAMILY STYLE

DESSERTS

Chocolate Peanut Butter Bar, Dulce de Leche Ice Cream / Dark Chocolate Sauce

Cara Cara Crème Brulee, Almond Biscotti