

Plated Dinner Menu D

\$50.00 per person

Does not include tax or gratuity
Children 10 years and younger are half price

Starters

Host to select 2 of the following:

Mixed Greens Salad

matchstick apples, red chile pumpkin seeds, barrel aged sherry vinaigrette (fall / winter)
sliced cucumber & pickled watermelon, citrus vinaigrette (spring / summer)

Classic Caesar Salad

chopped romaine, house-made croutons, grana padano cheese,
garlic anchovy dressing

Specialty Seasonal Salad

Entrées

Host to select 3 of the following:

Parmesan Crusted Chicken Breast

roasted red potatoes, seasonal vegetable, herb pan sauce

Seared Rare Hawaiian Ahi Tuna

jasmine rice pilaf, seasonal vegetable, sake-lime beurre blanc

Handmade Winter Squash & Three Cheese Ravioli

sautéed baby spinach & shiitake mushrooms, toasted hazelnuts,
shaved asiago, maple sage cream sauce

Grilled Beef Filet Mignon

roasted garlic mashed potatoes, seasonal vegetable, maître d hotel butter, red wine demi-glace

Seared Jumbo Sea Scallops

brown butter orzo, wilted spinach & onions, citrus beurre blanc

Dessert

Host to select 2 of the following:

Chocolate Mousse Cake

chocolate ganache

New York Style Cheesecake

berry coulis

Carrot Cake

candied walnuts, cream cheese frosting

