

DINNER MENUS



Plated Four

\$80 per person (no alcohol included)

or

\$100 per person (includes 2 house beer or wine options per person)

starter for the table

antipasto & cheese plate

salads

specialty seasonal salad

classic caesar salad

entrées

parmesan crusted natural chicken breast

roasted garlic mashed potatoes, sautéed fresh vegetable, dijon-herb jus

seared rare ahi tuna

sautéed fresh vegetables, forbidden black rice, seasonal beurre blanc

house made vegetarian ravioli

seasonal set

grilled beef filet mignon

truffle roasted potatoes, sautéed fresh vegetables, port demi-glace

dessert

crème brûlée & flourless chocolate torte

chocolate ganache

berry swirl cheesecake

spiced honey syrup

(menu pricing does not include tax or service charges)