

MENU TWO

(Groups of 50 or more, choose one entrée)

Appetizers to Share

(choose one)

Ahi Tuna Tartare with Japanese Citrus and Cumin Scented Wonton Crisp
Smoked Salmon Bellini with Tarragon Gastrique and Sweet Herb Salad
Roasted Tomato Bisque with Crab Crostini
* Lemon Risotto with Maine Lobster

Second Course

(choose one)

Star Route Farms Gem Salad with Black Pepper Pecans, Roquefort Cheese & Vinaigrette
Star Route Farms Baby Lettuces with Vinaigrette & Warm Goat Cheese Crostini
Tender Hearts of Romaine with Shaved Parmesan, Garlic-Anchovy Vinaigrette

Entrées

(choose two)

Grilled Double R Ranch Beef Tenderloin, Pommes Anne, Bordelaise Sauce
Mushroom Crusted Sea Bass with Truffle Oil Emulsion Sauteed Peas
Seared Ahi Tuna Wrapped in Applewood Smoked Bacon, Crushed Potatoes with Lemon Confit
Roasted Rack of Organic Lamb with Vegetable Couscous & Apple Chutney
** Sweet Butter Poached Main Lobster, Truffled Mashed Potatoes, Asparagus, Truffle Nage

Desserts

(choose one)

Warm Chocolate Souffle Cake with Caramel Sauce
Vanilla Bean Crème Brulee with Caramelized Pear
Organic Berries with Sabayon Sauce
Apple Tarte Tatin with Vanilla Bean Ice Cream
Sorbet of the Day & Cookies

Four Course Dinner \$78.00 per person plus 20% service charge, 5% city health plan and 8.5% sales tax

Add \$10.00 per person for each additional choice per category

**Lobster entrée is market price