

Soups

Crab, Coconut and Coriander soup with fresh lime and Chili oil

Wild Mushroom bisque with white truffle oil and crème fraiche

Tomato Chèvre soup

Butternut squash soup with pear and ginger

Appetizers

Sautéed Hudson Valley Foie Gras and apples
with caramelized shallot Port wine sauce
served on toasted brioche

Fresh Stone Crab Claws with honey mustard sauce
(Seasonal: October-March)

Seared Angus Beef Carpaccio with orange segments, olives
and shaved Asiago cheese

Creamy pumpkin risotto with ginger, topped with fresh basil
and toasted pumpkin seeds

Jumbo Lump crab cake with pepper cilantro relish
and chipotle mayonnaise

Baked Brie en croute with Brazilian Lobster
and mango chutney

Salads

Baby Spinach leaves with Prosciutto di Parma, melon balls, raspberries,
toasted pine nuts and Champagne vinaigrette

Hearts of Romaine with fire-roasted red peppers, white anchovies,
focaccia croutons, Parmigiano Reggiano cheese and creamy Caesar dressing

Mesculin Mix with poached saffron pear, Rosenborg blue cheese triangle,
plum tomatoes, candied walnuts and Walnut oil dressing

Red and Golden Beet salad with Chèvre tartine,
caramelized shallots, toasted almonds and Tarragon vinaigrette

Cool roasted Shiitake mushrooms with barbecued red onions,
baby arugula and drizzled with Basil oil

Entrées

Sliced Angus Beef Tenderloin with Bordelaise sauce
Accompanied by Maine lobster mashed potatoes and haricots verts

Pistachio crusted Wild Alaskan Halibut Cheeks
with roasted grape tomato sauce
Served over lemon fettuccini with grilled vegetables

Seared Venison Loin with Ancho Chile Blueberry sauce,
roasted root vegetables and buttered mashed potatoes

Grilled Alaskan King Salmon marinated in Mirin and Soy sauce,
topped with a cucumber relish, ginger beurre blanc
Served over spiced red lentil patty

Roasted Poussin with Pomegranate sauce and walnuts
Served with potato rösti and haricot verts

Caramelized shallot and thyme panko crusted Australian Rack of Lamb
Served with Cabernet sauce, seasonal vegetables and sweet potato puree

Brazilian Lobster Tail with Champagne sauce, topped with Caviar
Served with aromatic vegetables and saffron basmati rice

Muscovy Duck Breast with caramelized apple Calvados sauce
Served over homemade potato pancake and sautéed spinach with golden raisins

Sliced Kobe Beef Tenderloin with Porcini mushroom sauce
Served with grilled black truffle polenta and asparagus
(4 guests minimum)

Black Sea Bass topped with roasted corn, bell peppers,
shiitake mushrooms and Jumbo Lump crab sauté
Served with wild rice and roasted Poblano cream sauce

Veal Chop Milanese with tomato, basil and arugula salad
tossed with fresh lemon and Extra Virgin Olive Oil

Sautéed Pheasant Breast stuffed with Brie cheese,
sun-dried tomatoes, yellow peppers and baby spinach
Served with wild rice blend and Rosemary reduction

Alaskan King Crab with tri-color pasta, roasted tomatoes,
asparagus, shiitake mushrooms, basil, garlic and White wine

12oz. New York Strip Steak with sweet paprika butter
Accompanied by rosemary Yukon gold potatoes,
grilled fennel and kalamata olive salad

Fontina and prosciutto stuffed Pork Chop with Mission fig sauce
Served with soft polenta and seasonal vegetables

Seared Sea Scallops with lemon saffron asparagus risotto,
drizzled with a roasted red pepper coulis and candied lemon zest

Dessert Selections

Coffee infused Crème Brûlée topped with crushed Macadamia Nuts

Fresh Berries with a Champagne Sabayon

Warm Molten Chocolate Cake with Crème Anglaise

Mascarpone Cheesecake with Clementines and served with Lemon Syrup

Homemade Apple Tart with Vanilla Ice Cream and Caramel Sauce

Vanilla Bean Panna Cotta, Berry Mirror and Tropical Fruit Salad

Flourless Chocolate Cake with White Chocolate Mousse, Ganache and Chocolate Sauce

Passion Fruit Tart with Ganache and Beehive Meringue

Organic Green Tea Crème Brûlée with Caramel Nest and Organic Grapes

Tri-Color Chocolate Bavarian Cream, Raspberry Coulis and Chocolate Chards

Caramel Banana Crepes, Chocolate Gelato and Brown Sugar Rum Anglaise

Artisanal Cheese Plate