



## Group Menu I

### OYSTER TRIO

Fresh Oyster, Grilled Oyster, Oyster Tempura with  
Marinated Salmon Crispy Maki Roll, Seaweed & Mixed Green Salad

or

### BEEF CARPACCIO

Arugula, Shaved Parmesan Cheese, Roasted Cherry Tomatoes

or

### MIXED SALAD

Lettuce, Asparagus, Endives, Radicchio, Pickled Carrots, Onions, Cherry Tomatoes,  
Lavash, Green Pea Hummus

or

### RAMEN VEAL SOUP

Noodles, Vegetables, Scallions, Chicharron



### PORK CHOP

with Seared Apple, Creamed Spinach, au Jus

or

### GRILLED 10 OZ NEW YORK STEAK

with Mushroom Sauce

or

### PAN SEARED MAHI-MAHI

Sautéed Shrimp, Lemon Butter Sauce

Main Courses Served with Mashed Potatoes & Garden Vegetables



### HAZELNUT CARAMEL MOUSSE CAKE

Kalua Cream Sauce

or

### CRÈME BRULÉE

Mixed Berries, Sabayon Cream

or

### MIXED FRUIT TART

Vanilla Ice-Cream, Cherry Sauce

### PETIT FOURS

COFFEE OR TEA

\$102.75

\*\*\* with ½ Lobster add \$40.75 (price subject to change upon availability)

\*\*\*with Dry Aged Ribeye 18 oz add \$49.75 (price subject to change upon availability)





## Group Menu II

### BRESAOLA CARPACCIO

Arugula, Parmesan Shavings, Charred Garlic Bread, Lemon Olive Oil

or

### PEKING DUCK TACO

Roasted 5 Spiced, Peking Duck, Julienne Cucumber, Scallion, Hoisin, Avocado  
Baby Green Salad, Beet Root Puree, Citrus Segment, Asian Pear

or

### SAUTE SEAFOOD, SNAPPER RAVIOLI

Mussels, Clams, Shrimp with a White Wine Sauce



### PEAR & CREAMY GOAT CHEESE MOUSSE

Arugula, Endives, Radicchio, Pickled Jalapeno Onions, Walnuts,  
Tucker's Creamy Goat Cheese Mousse

or

### LOBSTER BISQUE

Panko Bay Scallops



### HERB CRUSTED LAMB CHOP

Chipotle Glazed Lamb Roulade with Spinach & Goat Cheese Stuffing, Rosemary Jus

or

### GRILLED 6 OZ TENDERLOIN

with Sautéed Mushrooms, Onion Rings & Red Wine Sauce

or

### PAN SEARED ROCKFISH

Lemony Saffron Risotto, White Wine Cream Sauce, Sautéed Beet Root

or

### \*\*\*BROILED MAINE ½ LOBSTER CREAM COD SPINACH STUFFING

Clarified Butter and Lemon

Main Courses served with Mashed Potatoes & Garden Vegetables



### PASSIONFRUIT CHEESECAKE

Mango Sorbet, Blueberry Sauce

or

### MACERATED BERRIES, SESAME ALMOND TUILE

Strawberry Ice Cream & Cherry Sauce

or

### CHERRY POLENTA TART

Vanilla Ice Cream, Kahlua Cream Sauce

PETIT FOURS | COFFEE OR TEA

\$122.75



\*\*\* with ½ Lobster add \$40.75 (price subject to change upon availability)  
\*\*\*with Dry Aged Ribeye 18 oz add \$49.75 (price subject to change upon availability)





## Group Menu III

### MITSUKAN WAHOO/ CATCH CRUDO

Seaweed Apple, Mango, Green Salad, Avocado, Citrus, Beetroot, Miso Ginger Sauce

or

### PEAR CAMEMEBERT TART

Aged Prosciutto, Arugula Salad, Red Wine Peach Cranberry Jam

or

### LOBSTER RAVIOLI

Lemon Butter, Wilted Baby Spinach, Red Pepper Sauce



### ROASTED CAULIFLOWER

Mixed Greens, Radicchio, Pickled Jalapeno Carrots, Onions, Spiced Chickpea Hummus

or

### GAZPACHO

Shrimp Tempura



### VEAL OSSO BUCCO

Slow Braised with Mixed Herbs, Orange Zest, Rosemary Jus

or

### GRILLED RIBEYE 10OZ

Sautéed Onions, Mushrooms, Green Peppercorn Sauce

or

### PAN SEARED CATCH

Lemon Butter Sauce, Sautéed Cherry Tomatoes

or

### \*\*\* MAINE ½ LOBSTER TERMIDOR

Gratinated Lobster with Mushrooms, Dijon Mustard, Cream, Hollandaise Sauce

Main Courses served with Mashed Potatoes & Garden Vegetables



### CHOCOLATE FONDANT WITH MANGO CAMPARI SORBET

Crispy Pistachio Filo Wafer

or

### FRENCH APPLE TART

A La Mode, Vanilla Sauce

Or

### PEACH MANGO MOUSSE

Green Tea Gelato, Blueberry Puree

PETIT FOURS | COFFEE OR TEA

\$142.75

\*\*\* with ½ Lobster add \$40.75 (price subject to change upon availability)

\*\*\*with Dry Aged Ribeye 18 oz add \$49.75 (price subject to change upon availability)

