



Menu

Choose one from each category

Soup or Salad

Shrimp & Lobster Wonton Soup

Shrimp, lobster broth, chili oil, scallion sesame crunch

Classic Lobster Bisque (+7 pp)

creme fraiche, half lobster tail, garlic crouton, chives

Asian Caesar Salad

Wonton crisp, mandarin, toasted peanuts, parmesan, sesame-caesar

Grilled Peach & Burrata Salad

Spinach, tomato, balsamic vinaigrette

Caprese Salad

Heirloom tomatoes, mozzarella, balsamic glaze, basil

Thai Coconut Curry Soup

Thai basil, mussels, shrimp, red pepper

Fall Apple Salad

Arugula, shaved apple, candied walnuts, crumbled bleu cheese, white balsamic vinaigrette

Pear & Spinach

Sliced pear, dried cranberries, spinach, goat cheese, spiced walnuts, vanilla-brandy vinaigrette

Creole Corn & Crab Bisque

Tomato confit, creme fraiche, crabmeat

Appetizers

Truffle Mac and Cheese Fritter

Puttanesca sauce, basil, shaved parm

Satay Chicken Wonton Stack

Spicy Peanut sauce, cilantro, mint, fried wonton, toasted peanuts, cabbage slaw

Hoisin Glazed Steak Bruschetta

caramelized onions, boursin cheese, peppers

Hong Kong Shrimp & Walnuts

battered shrimp, sweet & spicy sauce, chillies, honey glazed walnuts

Winter Ceviche

Kingfish red onion, mint, red chili, pomegranate, grapefruit, parsley oil

Harissa Lamb Meatballs

calabrian tomato sauce, goat cheese, gremolata

Veal Osso Bucco Ravioli

Ricotta ravioli, spinach, osso bucco gravy, parmesan

Mussels Provencal

fennel, tomato, butter-white wine broth, french bread

Entrees

Crispy Salmon

miso beurre blanc, scallion garlic mash, sesame broccolini

Teriyaki Filet

Wasabi mash, grilled bok choy & carrots, honey-teriyaki sauce

Miso Cod

jasmine fried rice, stir fry mixed vegetables, miso ginger sauce, scallion herb salad

Cajun Chicken Breast

white cheddar mac and cheese, broccolini, creole tomato sauce

Maple Glazed Five Spice Salmon

Sticky coconut rice, sweet chili haricot verts, pineapple ginger sauce

Braised & Polenta

6 hour braised short rib, creamy polenta, mushroom ragu, cippolini onions

Cioppino Pasta

Mussels, shrimp, scallops, clams in a chunky tomato sauce over linguine pasta

Pan Roasted Chicken

crispy parmesan herb potatoes, cajun veloute sauce, spinach

Truffle Chicken & Risotto

Herb roasted chicken, wild mushroom sauce, truffle parmesan risotto, arugula

Bleu Surf & Turf

Seared filet, butter poached shrimp, roasted potatoes, creamy bleu cheese sauce, asparagus

Shrimp & Pea Risotto

roasted lemon garlic jumbo shrimp, sweet peas, parmesan risotto, pea shoots

Braised Red Wine Lamb Ragu

baby bella mushrooms, baby carrots, pappardelle pasta, parmesan

Dessert

Warm Apple & Pear Crisp

Glazed pecans, bourbon sauce, french vanilla ice cream

(please specify if you have a nut allergy)

Double Red Velvet Cake

cream cheese icing, chocolate garnish, strawberries

Chocolate Bread Pudding

warm chocolate sauce, sea salt caramel sauce , whip cream

Espresso Chocolate Molten Lava Cake

Fresh berries, sea salt caramel, vanilla bean ice cream

Warm Butter Cake

Raspberry reduction, fresh berries, whip cream

Lavender Vanilla Creme Brulee

Fresh berries

Celebration Cake & Champagne

vanilla birthday cake, champagne soaked berries, berry coulis

Comes with a mini Moet bottle for the table.

Sorbet Shots

Seasonal homemade fruit sorbet

Sugar garnish, mint

(may contain dairy)

Mini Kiwi-Berry Fruit Cake Tart

Coconut vanilla tart, sliced kiwi, berries, coconut flakes, burnt sugar

(vegan & dairy -free)