



Menu

Choose one from each category

Soup or Salad

Shrimp & Pork Wonton Soup

Shrimp, lobster broth, chili oil, scallion sesame crunch

Classic Lobster Bisque

creme fraiche, half lobster tail, garlic crouton, chives

Asian Caesar Salad

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

Butternut Squash Bisque

Fried sage, toasted pepita seeds, creme fraiche

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

Butternut & Arugula

Roasted butternut, dried cranberries, shaved parm, toasted pumpkin seeds, apple cider vinaigrette

Kale & Brussels Caesar Salad

Dinosaur kale, roasted brussels, tomato halves, parmesan, herb croutons, Caesar dressing

She Crab Bisque

Tomato confit, creme fraiche, scallion oil, crabmeat

French Onion Soup

French bread, caramelized onions, gruyere cheese

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

Thai Fried Calamari, Shrimp & Scallops

Tossed thai chili sauce, peppers, scallions, sesame seeds

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

Creole Crab Cake
Lemon aioli, mixed greens

Jerk Chicken Bruschetta
Pineapple salsa, jerk glaze

Curried Crab Fitters
Garlic aioli

Caribbean Shrimp Cocktail
Chilled shrimp, pineapple cocktail sauce

Fried Chicken Deviled Egg
Fried chicken skin, truffle egg, nashville hot sauce

Spinach Stuffed Mushroom
Spinach, gruyere, parmesan, toasted breadcrumbs

Spicy Shrimp Scampi
garlic lemon butter sauce, calabrese peppers, tomato confit, chilli oil

Soy-Sesame Lamb Lollipops
crispy brussels salad, ponzu sauce

Scallops & Bacon
Seared scallops, pomegranate glaze, serrano peppers, bacon jam, citrus

Entrees

Crispy Salmon
Lobster based beurre blanc, boursin mash, garlic spinach

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

Miso Cod

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

Blackened Chicken Breast

white cheddar mac and cheese, broccolini, creole tomato sauce

Maple Glazed Five Spice Salmon

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

Braised Rib & Polenta

6 hour braised short rib, creamy polenta, mushrooms, collard greens, cipolini onions

Cioppino Pasta

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

Pan Roasted Chicken

crispy parmesan herb potatoes, shrimp cream sauce, green beans

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

Filet Mignon & Cabernet

red wine shallot sauce, pomme puree, carrots, charred cipolini onions

Hawaiian Glazed Ribeye

Sweet potato mash, charred broccolini, topped with pineapple garlic shrimp

Cognac Steak

Seared filet, cognac peppercorn cream sauce, boursin mash potatoes, green beans

Shrimp & Butternut Squash Risotto

roasted lemon garlic jumbo shrimp, sweet peas, parmesan risotto, sage

Braised Red Wine Lamb Ragu

baby bella mushrooms, gremolata, pappardelle pasta, parmesan, goat cheese

Jerk Salmon

rice and peas, curried vegetables, plantain, pineapple coconut sauce

Cod and Coco

Pan seared cod, coconut scallion rice, green beans, tomato confit

Pan Seared Trout Almondine

Haricot verts, lemon caper butter sauce, roasted fingerling potatoes, toasted almonds

Jerk Chicken

Coconut mash potatoes, grilled asparagus, coconut jerk sauce

Curry Rice "Paella"

Mussels & shrimp, chicken, smoked turkey sausage

Brown Butter Gnocchi

Sage brown butter sauce, cream, lemon, parmesan

Coq Au Vin Chicken

Creamy truffle polenta, red wine jus, rainbow chard

Chorizo Stuffed Pork Chop

Apple fennel slaw, goat cheese mash, bacon fat roasted carrots

Duck Breast with Cherry Port Wine Sauce

Sweet potato puree, broccolini, rich cherry and port wine reduction

Soy Marinated Duck Breast

shitake mushrooms, carrot puree, glazed carrots, citrus-soy glaze

Dessert

Warm Apple & Pear Crisp

bourbon sauce, french vanilla ice cream

(please specify if you have a nut allergy)

Red Velvet Cake

cream cheese icing, chocolate garnish, strawberries, pecan caramel crumble

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

Celebration Cake & Champagne

vanilla birthday cake, champagne soaked berries, berry coulis

Tiramisu

Shaved chocolate

Deconstructed Strawberry Cheesecake

Vanilla cheesecake, strawberry coulis, graham cracker crumble

Sorbet Fruit Shots

sugar garnish, mint

(notify us if you need dairy free)

Mini Kiwi-Berry Fruit Cake Tart

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

(vegan & dairy -free)

Flourless Chocolate Cake

Raspberry coulis, candied berries (gluten free)