

Menu

Choose three or four courses according to your dinner.

Soup or Salad

Shrimp & Lobster Wonton Soup

Shrimp, lobster broth, chili oil, scallion sesame crunch

Classic Lobster Bisque (+6 pp)

creme fraiche, half lobster tail, garlic crouton, chives

Asian Caesar Salad

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

Crab & Corn Bisque

crabmeat, tomato confit, creme fraiche

Caprese Salad

Heirloom tomatoes, mozzarella, balsamic glaze, basil

Thai Coconut Curry Soup

Thai basil, mussels, shrimp, red pepper

Summer Apple Salad

Arugula, sliced apple, candied nuts, crumbled bleu cheese, white balsamic vinaigrette

Pear & Spinach

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

Strawberry Arugula Baby Salad

strawberry, asparagus, feta, almonds, balsamic vinaigrette

Island Caesar Salad

Grilled pineapple, romaine, tomato halves, parmesan, herb croutons, Caesar dressing

She Crab Bisque

Tomato confit, creme fraiche, scallion oil, crabmeat

Prosciutto & Melon

Prosciutto, melon, mozzarella, arugula, mint, citrus vinaigrette

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

Shrimp Ceviche

avocado, tomato, pineapple, sweet chili vinaigrette, parsley oil

Harissa Lamb Meatballs

calabrian tomato sauce, goat cheese, gremolata

Ricotta & Ravioli

Ricotta ravioli, spinach, truffle cream sauce, parmesan

Mussels Provencal

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

Thai Curry Mussels
Coconut curry broth, bok choy, mushrooms

Creole Crab Cake
Lemon aioli, mixed greens

Jerk Chicken Bruschetta
Pineapple salsa, jerk glaze

Curried Crab Fritters
Garlic aioli

Caribbean Shrimp Cocktail
Chilled shrimp, pineapple cocktail sauce

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

Spinach Stuffed Mushroom
Spinach, gruyere, parmesan, toasted breadcrumbs

Spring Lamb Tostones
Braised lamb, strawberry salsa, strawberry balsamic glaze

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

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 Rib & 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, 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, brussels, charred cipollini onions

Grilled NY Steak
Grilled carrots, carrot puree, roasted fingerlings, shallot-balsamic glaze

Shrimp & Pea Risotto
roasted lemon garlic jumbo shrimp, sweet peas, parmesan risotto, sage

Braised Red Wine Lamb Ragu
baby bella mushrooms, baby carrots, pappardelle pasta, parmesan

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, grilled pineapple salsa, coconut jerk sauce

Curry Rice "Paella"

Mussels & shrimp, chicken, smoked turkey sausage, scallions, olives, pigeon peas

Spring Pea Gnocchi

Tarragon pea cream sauce, asparagus, lemon, parmesan

Pan Roasted Chicken

Spring vegetables, herb quinoa & rice pilaf, lemon caper cream sauce

Honey-Balsamic Lamb Chops

Chimichurri sauce, parmesan mash potatoes, garlic confit, roasted carrots

Chorizo Stuffed Pork Chop

Apple fennel slaw, spanish rice pilaf, bacon roasted brussels & carrots

Berkshire Pork Chop

Merlot wine sauce, goat cheese mash potatoes, broccolini, cippolini onions

Dessert

Warm Apple & Blueberry Crumble

bourbon sauce, french vanilla ice cream

(please specify if you have a nut allergy)

Double Red Velvet Cake

cream cheese icing, chocolate garnish, strawberries

Strawberry Angel Cake

Macerated berries, whipped cream, strawberry sauce

Pineapple Bourbon Bread Pudding

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 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 Ganache Cake

Berry coulis. Espresso dust

(gluten free) please specify if you have a gluten allergy

