



**\$70 PER PERSON / TAX & GRATUITY NOT INCLUDED**

**APPETIZERS TO BE SERVED FAMILY STYLE**

SPICED CALAMARI TEMPURA WITH ASIAN SPICES, SWEET CHILI SAUCE, AND ROASTED GARLIC AIOLI

SLOWED BRAISED BERKSHIRE POR BELLY, SERVED WITH SAUTEED SPINACH & SHIITAKE, BING CHERRY MARMALADE AND PORK JUS

**SALAD**

MIXED GREEN VINE RIPE TOMATOES, RED ONION, CUCUMBER, FRESH BAKED CROUTONS, SWEET BASIL VINAGRETTE, BLUE CHEESE

**ENTREES**

BRAISED BEEF SHORT RIBS WITH SMOKED POTATOES, JUS VEAU AND ASPARAGUS

HALF ROASTED ROSEMARY CHICKEN WITH LEMON, BABY POTATOES, GARLIC BRUSSEL SPROUT

CHARRED SALMON CARAMELIZED CRUST, STIR-FRY VEGETABLES, WITH CITRUS-CHILI GLAZE

**DESSERT**

CRÈME BRULEE



**\$75 PER PERSON / TAX & GRATUITY NOT INCLUDED**

**APPETIZERS TO BE SERVED FAMILY STYLE**

SPICED CALAMARI TEMPURA WITH ASIAN SPICES, SWEET CHILI SAUCE, AND ROASTED GARLIC AIOLI

SHRIMP TEMPURA CRISP, CHILI HERB GLAZE AND COOLING LIME AIOLI

**SALAD**

MIXED GREEN VINE RIPE TOMATOES, RED ONION, CUCUMBER, FRESH BAKED CROUTONS, SWEET BASIL  
VINAGRETTE, BLUE CHEESE

*OR*

CAESAR SALAD, CHOPPED ROMAINE, FRESH BAKED CROUTONS, PECORINO PARMIGIANO, HOUSE  
CAESAR DRESSING

**ENTREES**

WAYGU BEEF TIPS, SHALLOTS, WILD MUSHROOMS, DIJON MUSTARD CREAM SAUCE, HOUSE MASHED  
POTATOES, ASPARAGUS, CRISPY ONIONS

MISO GLAZED CHILEAN SEABASS SERVED WITH MASHED POTATOES AND SZECHUAN GREEN BEANS

HALF ROASTED ROSEMARY CHICKEN WITH LEMON, BABY POTATOES, GARLIC BRUSSEL SPROUT

**DESSERT**

CRÈME BRULÉE

MANHATTAN STYLE CHEESECAKE WITH WILD BERRY COULIS



**\$80 PER PERSON / TAX & GRATUITY NOT INCLUDED**

**APPETIZERS TO BE SERVED FAMILY STYLE**

SPICED CALAMARI TEMPURA WITH ASIAN SPICES, SWEET CHILI SAUCE, AND ROASTED GARLIC AIOLI

SHRIMP TEMPURA CRISP, CHILI HERB GLAZE AND COOLING LIME AIOLI

WAYGU BEEF CROSTINI, SHREDDED WAYGU BEEF, ARUGOLA, SHAVED PECORINO, BALSAMIC DRIZZLE

**SALAD**

MIXED GREEN VINE RIPE TOMATOES, RED ONION, CUCUMBER, FRESH BAKED CROUTONS, SWEET BASIL VINAGRETTE, BLUE CHEESE

*OR*

CAESAR SALAD, CHOPPED ROAMINE, FRESH BAKED CROUTONS, PECORINO PARMIGIANO, HOUSE CAESAR DRESSING

**ENTREES**

14 OZ WAGYU NY STRIP STEAK WITH BABY ROASTED POTATOES, ASPARAGUS, JUS VEAU

MISO GLAZED CHILEAN SEABASS SERVED WITH MASHED POTATOES AND SZECHUAN GREEN BEANS

SURF & TURF (6 OZ FILET MIGNON, 5 OZ COLD WATER LOBSTER TAIL) WITH GARLIC MASHED POTATOES AND ASPARAGUS

CHARRED SALMON CARAMELIZED CRUST, STIR-FRY VEGETABLES, WITH CITRUS-CHILI GLAZE

**DESSERT**

CRÈME BRULEE

MANHATTAN STYLE CHEESECAKE WITH WILD BERRY COULIS



**\$90 PER PERSON / TAX & GRATUITY NOT INCLUDED**

**APPETIZERS TO BE SERVED FAMILY STYLE**

SPICED CALAMARI TEMPURA WITH ASIAN SPICES, SWEET CHILI SAUCE, AND ROASTED GARLIC AIOLI

SHRIMP TEMPURA CRISP, CHILI HERB GLAZE AND COOLING LIME AIOLI

WAYGU MEATBALL, MELTED GRUYERE CHEESE, SPINACH, SPICY TOMATO SAUCE

**SALAD**

WEDGE SALAD, VINE RIPE TOMATOES, SMOKED BACON, BLUE CHEESE DRESSING

CAESAR SALAD, CHOPPED ROAMINE, FRESH BAKED CROUTONS, PECORINO PARMIGIANO, HOUSE CAESAR DRESSING

**ENTREES**

14 OZ WAGYU NY STRIP STEAK WITH BABY ROASTED POTATOES, ASPARAGUS, JUS VEAU

SURF & TURF (6 OZ FILET MIGNON, 5 OZ COLD WATER LOBSTER TAIL) WITH GARLIC MASHED POTATOES AND ASPARAGUS

GROUPER DYNAMITOS, SPICY BLUE CRAB MEAT, HOUSE MASHED POTATOES, SPINACH, KIMCHI BUTTER SAUCE

**DESSERT**

CRÈME BRULEE

MANHATTAN STYLE CHEESECAKE WITH WILD BERRY COULIS



**\$100 PER PERSON / TAX & GRATUITY NOT INCLUDED**

**APPETIZERS TO BE SERVED FAMILY STYLE**

SPICED CALAMARI TEMPURA WITH ASIAN SPICES, SWEET CHILI SAUCE, AND ROASTED GARLIC AIOLI

SHRIMP TEMPURA CRISP, CHILI HERB GLAZE AND COOLING LIME AIOLI

**APPETIZER TO BE SERVED INDIVIDUALLY**

WAYGU MEATBALL, MELTED GRUYERE CHEESE, SPINACH, SPICY TOMATO SAUCE

**SALAD**

WEDGE SALAD, VINE RIPE TOMATOES, SMOKED BACON, BLUE CHEESE DRESSING

CAESAR SALAD, CHOPPED ROAMINE, FRESH BAKED CROUTONS, PECORINO PARMIGIANO, HOUSE CAESAR DRESSING

**ENTREES**

14 OZ WAGYU NY STRIP STEAK WITH BABY ROASTED POTATOES, ASPARAGUS, JUS VEAU

SURF & TURF (6 OZ FILET MIGNON, 5 OZ COLD WATER LOBSTER TAIL) WITH GARLIC MASHED POTATOES AND ASPARAGUS

GROUPER DYNAMITOS, SPICY BLUE CRAB MEAT, HOUSE MASHED POTATOES, SPINACH, KIMCHI BUTTER SAUCE

HERB ENCRUSTED TUNA, MANGO PAPAYA SALSA, ASIAN POTATO SALAD, SWEET GINGER CARROTS PUREE, WASABI AIOLI

**DESSERT**

KEY LIME MERENGUE



**\$110 PER PERSON / TAX & GRATUITY NOT INCLUDED**

**APPETIZERS TO BE SERVED FAMILY STYLE**

SPICED CALAMARI TEMPURA WITH ASIAN SPICES, SWEET CHILI SAUCE, AND ROASTED GARLIC AIOLI

SHRIMP TEMPURA CRISP, CHILI HERB GLAZE AND COOLING LIME AIOLI

**APPETIZER TO BE SERVED INDIVIDUALLY**

WAYGU MEATBALL, MELTED GRUYERE CHEESE, SPINACH, SPICY TOMATO SAUCE

**SALAD**

WEDGE SALAD, VINE RIPE TOMATOES, SMOKED BACON, BLUE CHEESE DRESSING

CAESAR SALAD, CHOPPED ROAMINE, FRESH BAKED CROUTONS, PECORINO PARMIGIANO, HOUSE CAESAR DRESSING

**ENTREES**

14 OZ WAGYU NY STRIP STEAK WITH BABY ROASTED POTATOES, ASPARAGUS, JUS VEAU

SURF & TURF (6 OZ FILET MIGNON, 5 OZ COLD WATER LOBSTER TAIL) WITH GARLIC MASHED POTATOES AND ASPARAGUS

GROUPER DYNAMITOS, SPICY BLUE CRAB MEAT, HOUSE MASHED POTATOES, SPINACH, KIMCHI BUTTER SAUCE

HERB ENCRUSTED TUNA, MANGO PAPAYA SALSA, ASIAN POTATO SALAD, SWEET GINGER CARROTS PUREE, WASABI AIOLI

**DESSERT**

KEY LIME MERENGUE



**\$125 PER PERSON / TAX & GRATUITY NOT INCLUDED**

**APPETIZER TO BE SERVED INDIVIDUALLY**

GRILLED SPANISH OCTOPUS, CILANTRO RED CURRY CITRETTE, BABY ARUGULA

**APPETIZERS TO BE SERVED INDIVIDUALLY**

WAYGU BEEF TATAKI, EURO CUCUMBERS, SEAWEED SALAD, PICKLED ONIONS, JALAPENO, CITRUS PONZU SAUCE WITH ROASTED RED PEPPERS

**SALAD**

WEDGE SALAD, VINE RIPE TOMATOES, SMOKED BACON, BLUE CHEESE DRESSING

*OR*

CAESAR SALAD, CHOPPED ROAMINE, FRESH BAKED CROUTONS, PECORINO PARMIGIANO, HOUSE CAESAR DRESSING

**ENTREES**

STUFFED TUNA, WITH CRAB MEAT AND ASPARAGUS, TEMPURA FRIED, SERVED OVER SUSHI RICE, ASIAN COLE SLAW, ENGLISH CUCUMBER, KIMCHEE BUTTER SAUCE, SWEET SOY

FILET AND FOIE, 6OZ FILET MIGNON, FOIE GRAS, HUMBOLDT FOG GOAT CHEESE, SMOKED MASHED POTATOES, ASPARAGUS, RED WINE REDUCTION

WILD MUSHROOM AND TRUFFLE RISOTTO

**DESSERT**

CHOCOLATE SOUFFLE, CHOCOLATE GANACHE SAUCE



**\$150 PER PERSON / TAX & GRATUITY NOT INCLUDED**

**WELCOME BITE**

KUMAMOTO OYSTERS IN LIMOCELLO MIGNONETTE, HAMACHI CRUDO

**APPETIZER TO BE SERVED INDIVIDUALLY**

LOBSTER CAPRESE, CREAMY BURRATA, MEDALLION OF LOBSTER, PEPPER COULIS, TOMATO BACON JAM, ARUGULA

**APPETIZER TO BE SERVED INDIVIDUALLY**

STEAK TARTAR, CHOPPED WAYGU BEEF, CAPERS, RED ONIONS, LEMON, BLACK OLIVE

**SALAD**

ARUGULA, PICKLED ONIONS, CHERRY TOMATOES, CANDY PECANS, CRUMBLD GOAT CHEESE, APPLICIDER VANILLA DRESSING

**ENTREES**

STUFFED LOBSTER, CRAB MEAT, SHITAKI, RED PEPPER, SHALLOTS, SHERRY CREAM SAUCE, ASPARAGUS

WAYGU #5 AU POIVRE', POTATO SQUASH ROSTI, SPINACH, BRANDY PEPPER CORN SAUCE

WILD MUSHROOM AND TRUFFLE RISOTTO

**DESSERT**

CHOCOLATE DUET: PETITE SOUFFLE AND ESPRESSO CHOCOLATE MOUSSE





## VEGETARIAN OPTIONS

### APPETIZER

- BURRATA/ARUGOLA/ROASTED RED PEPPER/HEIRLOOM TOMATO
- STUFFED MUSHROOM/SPINACH-PEPPERS-GOAT CHEESE
- STUFFED FRESH MOZZARELLA WITH ROASTED RED PEPPERS AND ARUGULA

### MAIN COURSE

- VEGETABLE RISOTTO
- SWEET POTATO AND DATE RAVIOLI IN VANILLA BUERRE BLANC
- TROFIE RATATOUILLE  
(SAUTEE WITH VEGETABLES IN FRESH TOMATO AND BASIL SAUCE)
- MAC AND CHEESE