2018 GROUP MENUS

Cuisine and prices subject to change

GROUP MENU #2

- 4 course sit-down dinner

Choice of APPETIZER

(Select any two items)

PROSCIUTTO & MELON | *Parmigiano Reggiano shavings & balsamic reduction*
ASIAN BEEF SPRING ROLLS | *Mango plum sauce*
Spicy LOBSTER & SHORT RIB DUMPLINGS | *Porto-veal reduction infused with sesame oil & mirin*
FRIED CALAMARI in a vessel | *Fried zucchini and home-made cocktail sauce*
SALMON TARTARE | *Apple carpaccio, avocado & crostini*
Classic ANTI PASTO | *Cured meats and assorted pickled vegetables*

Choice of SALAD

(Select any two items)

SEASONAL GREENS | *Honey & white balsamic vinaigrette*
CAESAR SALAD
ICEBERG "WEDGE" | *Cherry tomatoes, prosciutto chip, chives & blue cheese dressing*

Choice of MAIN COURSE

(Select any two items)

BRAISED LAMB SHANK | *Mashed potatoes, Lima beans & veal reduction*
DUCK BREAST | *Potato purée, rapini and wild berry sauce*
VEAL SCALLOPINI MARSALA | *Buttered linguini and fine herbs*
LOBSTER RAVIOLI | *Lobster tail, sun-dried tomatoes, creamy brandy sauce*
MISO SEA BASS | *Basmati rice, bok-choy, sesame seeds and ginger*
SESAME-CRUSTED SALMON | *Bok choy, ginger, miso-mirin sauce*

Vegan | Vegetarian
Mushroom Risotto | *Arborio rice, mushrooms, green peas and cashew cream*
Pasta with grilled vegetable tower

MAIN COURSE OPTION ADD-ON;

| Offer guests the option of upgrading their meal |

NY STRIP 8oz | *Mashed potatoes, caramelized onions & Porto-wine reduction*
OSSO BUCO | *Slow braised veal shank, pappardelle and garnished with gremolata*
FILET MIGNON 6oz | *Mashed potatoes, mushrooms & Porto-wine reduction*
Applicable +10$ surcharge for guests choosing this option

Choice of DESSERT

Flourless Chocolate Soufflé | Ice cream
Crème Brulée

BEVERAGE

Coffee - Tea

$50

Applicable taxes & 15% gratuity on food and beverage ***not included***

Pasta Course

- Penne Pomodoro : 7$ | guest
- Lobster Ravioli: 10$ | guest

*Canapés available upon request