

## PLATED DINNER

*Dinner consists of Four Courses: Selection of One Appetizer or Soup, One Salad and One Dessert to Compliment Your Entrée Selection*

### ***Appetizers***

Dungeness Crab Cake, Italian Tartare Sauce, Crunchy Lettuce  
Wild Mushroom Agnolotti, Herbs and Crumbled Goat's Cheese  
Shaved Tuna, Sicilian Olive Oil, Lemon and Arugula  
Parmesan Risotto, Wild Mushroom Sauce

### ***Seasonal Soup***

Winter: Beef Lentil with Root Vegetables  
Spring: Minestrone, Tuscan Olive Oil  
Summer: Roma Tomato Soup  
Fall: Butternut Squash Bisque

### ***Salads***

Caesar Salad, Crispy Romaine, Parmesan Croutons, Anchovy Dressing  
Baby Spinach, Goat Cheese, Red Onion, Toasted Hazelnut, Red Wine Vinaigrette  
Harvest Salad, Butter and Frisée Lettuce, Orchard Fruit, Candied Pecans, Blue Cheese  
Arugula, Apples, Ricotta Salata and Aged Balsamic  
Roasted Red & Yellow Beets, Lemon and Goat's Cheese  
Mozzarella di Buffa, Roasted Cherry Tomatoes, Pesto

### ***Entrees***

Grilled Scottish Salmon, English Pea Risotto, Pea Leaves 77  
Roasted Halibut with Green Beans, Tomato Confit, Olives and Fingerling Potatoes 80  
Tai Snapper with Italian Olives, Lemon Zest and Steamed Asparagus 77  
Grilled Garlic & Herb Crusted Chicken Breast, Roasted Seasonal Vegetables, Potato Gratin 75  
Roasted Chicken Breast, Brussels Sprout Leaves, Wild Mushrooms, Tomato Confit, Gnocchi 75  
Miso Glazed Black Cod with Bok Choy, Shitake, Green Onion, Lotus Root Chip 80  
Braised Red Wine Short Ribs, Potato Puree and Parmesan Grilled Asparagus 87  
Grilled Filet Mignon, Parmesan Potato Puree, Steamed Asparagus 90  
Duet of Ahi Tuna and Grilled Filet Mignon, Garlic Risotto, Wild Mushrooms, Aged Soy 100  
Duet of Lobster Tail & Filet Mignon, Yukon Gold Mashed Potatoes, French Green Beans 104  
Duet of Lobster Tail & Braised Short Ribs, Parmesan Polenta, Grilled Asparagus 100  
Rosemary Roasted Rack of Lamb, Classic Ratatouille, Potato Lyonnaise, Mint Lamb Jus 95  
Vegetarian Wellington 75  
Crispy Polenta, Portobello Mushrooms, Grilled Asparagus, Roasted Peppers & Yellow Squash 75

***Dessert Selection***

Mini Vanilla Crème Brûlée, Mixed Berry Garnish  
Warm Chocolate Truffle Cake, Hazelnut Gelato, Chocolate Sauce  
Apple Tart Tatin, Vanilla Ice Cream, Caramel Sauce  
Trio of Seasonal Sorbet with Fresh Mint Garnish  
Seasonal Fruit Cobbler, Vanilla Bean Ice Cream

Dinner Includes Regular, Decaffeinated Coffee & Select Hot Teas

Please Note: Should you select multiple entrees (two maximum), counts are required (3) days prior to the event and the higher priced entrée will prevail for all. Split menus/tablesides orders include a choice of (2) entrees. Tableside orders are subject to a \$12.00 Per Person Up charge.