

BQ \$125

cold appetizers

~ BLUE POINT OYSTERS ~

~ OCTOPUS CARPACCIO ~

Cilantro, Olive Oil & Balsamic Vinegar

~ FILET MIGNON CARPACCIO ~

With Parmesan Cheese and Truffle Oil

~ BOARD OF CHARCUTERIE ~

Goose Liver Pate & Chef's Choice of Dry & Cured Meats

~ TRUFFLE BURRATA ~

Soft Burrata Cheese with Arugula, Roasted Peppers

~ LARDON SALAD ~

Italian Frisse, Poached Egg, Smoked Bacon, Croutons

~ SMOKED DUCK SALAD ~

Smoked Duck Breast with Prosciutto, Mix Greens, Artichokes

~ DELUXE PICKLED VEGETABLES ~

sushi appetizers

~ OSAKA ~

West Coast Style Sushi with Spicy Eel and Torched Salmon

~ TUNA TARTARE ~

Big Eye Tuna with Guacamole

~ CRISPY RICE ~

Pan Seared Rice Cake with Spicy Salmon & Spicy Tuna

~ DELUXE SUSHI PLATE ~

hot appetizers

~ ORGANIC MUSHROOMS ~

With Pan-Fried Potatoes

~ GRADE A GOOSE LIVER ~

On Apple Charlotte

~ COTE DE BEURRE SKEWERS ~

~ MAINE LOBSTER TAILS ~

In Brown Butter w/Risotto Balls

main course

~ GRILLED WHITE STURGEON ~

On Grill with Pomegranate Sauce

~ BLACK ANGUS RIB EYE STEAK ~

With Truffle Tapenade

~ BLACK ANGUS FILET MIGNON ~

With Port Wine Reduction Sauce

~ AUSTRALIAN RACK OF LAMB ~

With Pistachio Crust & Whole Grain Mustard Sauce

des sert

~ FLAMBE ~

~ CHEF SPECIAL DESSERT PLATE ~

~ DELUXE FRUIT
AND CHEESE BOARD ~