



## **cold** appetizers

### ~ **SMOKED DUCK SALAD** ~

*Smoked Duck Breast with Prosciutto, Mix Greens, Artichokes, Grapes & Dijon Sauce*

### ~ **BURRATA CHEESE SALAD** ~

*Soft Burrata Cheese with Arugula, Roasted Peppers, Dry Cherries & Roasted Walnuts*

### ~ **FILET MIGNON MINI BITES** ~

*On croutons w/ Chipotle Sauce & Home-Made Salsa*

### ~ **PASTRAMI LOX** ~

*On Potato Pancakes with Creme Fraiche and Bell Peppers*

### ~ **ASSORTED PICKLED VEGETABLES** ~

*Coral Mushrooms, Eggplant, Korean Carrots, Mix Olives, Pickles, Cherry Tomatoes*

### ~ **CHICKEN PATE ECLAIRS** ~

## **sushi** appetizers

### ~ **SALMON TARTARE** ~

*Scottish Salmon with Guacamole*

### ~ **YAKUDZA** ~

*Tiger Shrimp & Crabmeat Wrapped in Torched Tuna*

### ~ **SUSHI PLATE DELUXE** ~

## **hot** appetizers

### ~ **PAN FRIED POTATOES WITH MUSHROOMS** ~

*Crimini Mushrooms*

### ~ **COTE DE BEURRE** ~

*Oven Roasted Short Ribs with Mashed Potatoes & Shallots*

### ~ **JUMBO LUMP CRAB CAKES** ~

*With Basil Jalapeño Sauce*

### ~ **COCONUT SHRIMPS** ~

*Passion Fruit Sauce*

### ~ **SEARED VEAL LIVER CUBES** ~

*With Balsamic Reduction Charlotes*

## **main** course

### ~ **ARCTIC CHAR** ~

*Baked on Pine-Wood*

### ~ **AUSTRALIAN RACK OF LAMB** ~

*With Pistachio Crust & Whole Grain Mustard Sauce*

### ~ **GRILLED SKIRT STEAK** ~

*Chipotle Marinated*

## **des**sert

### ~ **FLAMBE** ~

### ~ **FRENCH MINI DESSERTS** ~