

**BQ** \$125

## cold appetizers

~ FILET MIGNON CARPACCIO ~

*Black Angus Filet With Parmesan Cheese and Truffle Oil*

~ TUNA TAR TAR ~

*Big Eye Tuna with Guacamole*

~ PROSCIUTTO SAN DANIEL ~

*San Daniel Prosciutto with Arugula*

~ SMOKED DUCK SALAD ~

*Smoked Duck Breast with Prosciutto, Mix Greens, Artichokes*

~ DELUXE SUSHI BOAT ~

~ CRISPY RICE ~

*Pan Seared Rice Cake with Spicy Salmon and Spicy Tuna*

~ OSAKA ~

*West Coast Style Sushi with Spicy Eel and Torched Salmon*

~ TRUFFLE BURRATA SALAD ~

*Soft Burrata Cheese with Arugula, Roasted Peppers*

~ BLUE POINT OYSTERS ~

~ PICKLED VEGETABLES ~

*Deluxe Pickled Vegetables*

## hot appetizers

~ POTATOES WITH ORGANIC MUSHROOMS ~

*Pan Fried Potatoes with Organic Mushrooms*

~ MAINE LOBSTER TAILS ~

*In Brown Butter w/ Risotto Balls*

~ COTE DE BEURRE SKEWERS ~

*Slowly Roasted Short Ribs*

~ GOOSE LIVER SLIDERS ~

*Goose Liver on Apple Charlotte*

## main course

~ GRILLED WHITE STURGEON ~

*On Grill with Pomegranate Sauce*

~ BLACK ANGUS FILET MIGNON ~

*With Port Wine Reduction Sauce*

~ AUSTRALIAN RACK OF LAMB ~

*With Pistachio Crust & Whole Grain Mustard Sauce*

## desert

~ FLAMBE ~

~ FRENCH CHEESE AND DESSERT BOARD ~