

BBQ \$150

cold appetizers

~ FRENCH DUCK RILED ~

Slowly Cooked in Aromas and Duck Stock Rohan Duck Legs served with Black Toasted Brioche

~ DELUXE CHEESE BOARD ~

Assortment of International Cheese with Dried Fruits

~ FILET MIGNON CARPACCIO ~

With Parmesan Cheese and Truffle Oil

~ TUNA TAR TAR ~

Big Eye Tuna with Guacamole

~ DUCK PROSCIUTTO ~

Moultard Duck Breast with Toasted Black Brioche

~ GACHO NO HOTATE ~

Diver Scallops with Foie Gras and Eel Sauce

~ SKIRT STEAK SALAD ~

Chipotle Marinated Grilled Black Angus Skirt Steak with Mesclun Greens

~ CRISPY RICE ~

Pan Seared Rice Cake with Spicy Salmon and Spicy Tuna

~ OSAKA ~

West Coast Style Sushi with Spicy Eel and Torched Salmon

~ LARDON FRISEE SALAD ~

Italian Frisse, Poached Egg, Smoked Bacon, Croutons

~ PEPPER TUNA TATAKI ~

Black Pepper Seared Tuna, Jalapeno, w/ Chef Special Tataki Sauce

~ PICKLED VEGETABLES ~

Deluxe Pickled Vegetables

~ BLUE POINT OYSTERS OR TIGER SHRIMP COCKTAIL ~

hot appetizers

~ PORCINI MUSHROOMS ~

With Fingerling Potatoes

~ STUFFED FRENCH QUAILS ~

Roasted Quails Stuffed with Risotto

~ MAINE LOBSTER TAILS ~

In Brown Butter w/ Risotto Balls

~ GOOSE LIVER SLIDERS ~

Grade A Goose Liver on Apple Charlotte

main course

~ CHILEAN SEA BASS ON PINE BOARD ~

Roasted on Pine Board

~ PRIME DRY AGED PORTERHOUSE OR TOMAHAWK ~

~ AUSTRALIAN RACK OF LAMB ~

Center Cut with Pistachio Crust & Whole Grain Mustard Sauce

desert

~ FLAMBE ~

~ FRENCH CHEESE AND DESSERTS BOARD ~