

five course dinner
\$82.00 per person

hors d'oeuvres

trio of cornets:

house smoked salmon, chive & crème fraîche

tuna tartare, lime & chillies

alaskan king crab & sambal aioli

torchon of foie gras, roasted strawberry confiture
& brioche croustade

prime beef canape oscar style – crab, asparagus & béarnaise

appetizer:

"mac & cheese" – hand cut pasta, rouge et noir brie,
spring peas & black truffle pate

salad:

red beet "carpaccio", frisée, westfield farms goat cheese,
pistachios & lemon vinaigrette

entrée:

surf & turf:

block cut prime new york strip, fondant fingerling
potatoes & roasted shallot demi glace

roasted pacific halibut, killbuck valley mushrooms chervil
beurre blanc

dessert & coffee:

"cappuccino" - espresso soufflé, dulce de leche cream
& lemon biscotti