

Plated Dinner Menu F

Starters

(host chooses two of the following)

Antipasto

today's three cured meats, marinated olives, cornichons & peppadew,
bread sticks, mustard aioli

Coconut Crab Cakes

avocado butter, coconut crema, orange supremes, micro cilantro

Personal Cheese Plate

selection of today's cheeses, pickled okra, grapes, cherry marmalade,
walnuts, house cracker

Entrees

(host chooses three of the following)

Premium Catch of the Day

bacon & wild rice pilaf, sautéed mushrooms, fennel & spinach, tobiko beurre blanc, micro parsley

Beef Tenderloin Oscar

crab claw, scallion mashed potatoes, garlic sautéed green beans,
classic béarnaise sauce

Pitman Farms Duck Breast

herb smashed red potatoes, julienned vegetables
port-cherry demi-glace

Slow Roasted Prime Rib & Shrimp

sour cream mashed potatoes, vegetables du jour, herbed veal jus, crispy onion strings

Desserts

(host chooses two of the following)

Classic Crème Brûlée

hazelnut biscotti

Chocolate Hazelnut Torte

Bailey's anglaise, hazelnut praline

Bananas Foster

pound cake, vanilla ice cream, Meyer's rum banana caramel

\$60 per person, including fresh bread, soft drinks, coffee or tea
not including tax or gratuity