

Plated Dinner Menu F

Starters

(host chooses two of the following)

Antipasto

parma prosciutto, genoa salami, olives & peppers, pickled okra, breadsticks, mustard aioli

Crab Cakes

pickled shallots, avocado, saffron aioli, micro greens

Personal Cheese Plate

selection of today's cheeses, date walnut pâté, pear, house crackers

Entrees

(host chooses three of the following)

Premium Catch of the Day

wasabi mashed potatoes, snap peas & shiitake mushrooms,
soy pearls, beurre blanc, radish sprouts & pickled ginger

Beef Tenderloin Oscar

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

Braised New Zealand Lamb Shank

local blue corn polenta, roasted root vegetables, natural jus, citrus gremolata

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

coconut snowball

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