

Plated Dinner Menu F

Starters

(host chooses two of the following)

Antipasto

parma prosciutto, genoa salami, olives, sweet & sour peppers, breadsticks, mustard aioli

Crab Cakes

green tomato coulis, corn succotash

Caprese Salad

heirloom tomatoes, house pulled mozzarella, maldon sea salt,
balsamic caviar, fresh basil, extra virgin olive oil

Entrees

(host chooses three of the following)

Premium Catch of the Day

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

Beef Tenderloin Oscar

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

Double Cut Bone-In Pork Chop

calabacitas, cotija cheese polenta, bourbon peach velouté

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

almond-oat biscotti

Double Chocolate Terrine

Grand Marnier chocolate sauce, pecan praline, chocolate cookie sticks

Chilled Tropical Fruit Soufflé

raspberry coulis, whipped cream

\$60 per person, including fresh bread, soft drinks, coffee or tea