



FIRST

choice of

LOBSTER SHRIMP BISQUE

sherry, herbs

CRISPY JIDORI CHICKEN WINGS WITH TOGARSHI SPICE

buttermilk dressing & green apple celery slaw

CRISPY CALAMARI

sweet chili and honey mustard glaze, aged parmesan & arugula

ORGANIC MIXED GREENS

cherry tomatoes, balsamic vinaigrette

SECOND

choice of

SCOTTISH SALMON

roasted fingerling potatoes, crispy brussel sprouts, baby carrots & whole grain mustard sauce

PASTA BOLOGNESE

house made meat sauce, wild mushrooms, rigatoni, aged parmesan

8OZ GRILLED FLAT IRON STEAK

caramelized cipolini onions, baby carrots, grilled asparagus, fingerling potatoes & herb chimichurri

MAPLE ROASTED PORK PRIME RIB ****ADD \$6****

vanilla scented yams, sauteed green beans, bourbon chantilly, demi

BUTTERFLIK FRIED JIDORI CHICKEN

mashed potatoes, sauteed swiss chard, yellow corn & sage cream demi

OVEN ROASTED RAINBOW TROUT

heirloom cauliflower, fingerling potatoes & brown butter caper emulsion

THIRD

choice of

CHOCOLATE CHIP BREAD PUDDING *tahitian vanilla bean gelato*

WARM FUDGE BROWNIE *cappuccino gelato*

KAHLUA TIRAMISU *whipped cream, berries*

SEASONAL SORBET *assorted seasonal berries*

\$40 PER PERSON NO SPLITTING OR SHARING PLEASE**