

Choice of First Course

KIMCHEE SEAFOOD MARTINI

Maine Lobster, Bay Shrimp, Scallop, Snow Crab, Peanuts

MELON & PROSCIUTTO SALAD

Baby Arugula, Mache, Crispy Goat Cheese,
Toasted Pine Nuts, Balsamic-Molasses Vinaigrette

HEIRLOOM TOMATO & BURRATA SALAD

Micro Basil, Aged Balsamic Vinegar

ROASTED CAULIFLOWER SOUP

Toasted Brioche, Pancetta

LOBSTER RAVIOLI

Swiss Chard, Sauteed Asparagus,
Baby Tomatoes, Ginger Soy Beurre Blanc

Supplemental Options

Shaved Black Truffle Gnocchi \$40/\$26

Lobster & Truffle Grilled Cheese \$40/\$29

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Choice of Second Course

COLD SMOKED WHOLE ROASTED KUROBUTA

PRIME RIB OF PORK

Roasted Brocolini, Sauteed Spaetzle, Grain Mustard Sauce

DUO OF LEMON THYME MARINATED QUAIL &

DUCK CONFIT

Sweet White Corn, Sauteed French Beans,
Cherry Balsamic Reduction

DUO OF SLOW ROASTED FILET OF BEEF

& BRAISED SHORT RIB AGNOLOTTI

Sweet White Corn, Sauteed French Beans

OVEN ROASTED MISO SEA BASS

Lobster & Lap Cheong Fried Rice,
Baby Bok Choy, Ginger Soy Beurre

CRISPY TOFU

Stir Fried Baby Vegetables, Bok Choy, Vegetable Fried Rice

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Choice of Third Course

WARM CHOCOLATE TRUFFLE CAKE

Vanilla Gelato, Variety of Berries

APPLE TARTE-TATIN

Caramel Gelato, Variety of Berries

KEY LIME TARTE

Coconut Meringue, Mixed Berry Compote

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*\$60 Per Person Plus Tax,
Benefit Charge, & Gratuity*