



SAVOR • CELEBRATE • REPEAT

Sample Menu

Appetizers

Salmon Tartare / hand cut fresh salmon/ shallots/ lemon zest/ fresh tarragon/

Lobster Cocktail / chilled maine lobster/ bibb lettuce/ julienne apple smith/ celery leaves/ lemon tarragon remoulade

Tuna Poke / diced sushi grade tuna / shallots/ chives/ avocado/ soy sauce/ spicy japanese mayo/ sesame seeds/ onion crisps

Duck Foie Gras Terrine / classic chilled terrine/ apple chutney/ brioche croutons

Smoked Octopus Carpaccio / thin sliced spanish octopus/ smoked paprika aioli/ baby arugula

Oysters Rockefeller / shucked broiled oysters/ Nueske's bacon/ wilted spinach/ smoked butter/ ciabatta crumble

Scallops Ceviche / fresh diver scallops/ lime juice and passion fruit marinade/ mango/ pickled shallots

Salads

Watercress / seared haloumi cheese/ roasted butternut squash/ pickled shallots/ walnuts/ hazelnut vinaigrette

Greek Salad / marinated feta/ kalamata olives/ campari tomatoes/ seedless cucumbers/ red onions/ celery leaves/ lemon oregano vinaigrette

Caprese Salad / heirloom tomatoes/ burrata/ aged balsamic/ olive oil/ parmesan tuile/ micro basil

Prosciutto & Melon Salad / sliced prosciutto/ fresh cantaloupe melon/ herb goat cheese/ toasted pecans/ truffle balsamic/ olive oil

Tri Color Salad / arugula/ fennel/ radicchio/ orange segments/ banyuls vinaigrette

Soups

Hot Or Cold

Vichyssoise / smooth velvety potato & leeks/ creme fraiche/ chives

Smoked Tomato Veloute / chilled smoked tomato/ brunoise vegetables/ sherry vinegar/ espelette/ micro greens

Lobster Bisque / silky lobster veloute/ sweet sherry/ creme fraiche

Mushrooms & Truffle Bisque / smooth and rich earthy flavor puree/ truffle scented/ mushroom chips



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Pasta

Seafood Capellini / key west shrimp/ pei mussels/ nantucket scallops/ baby clams/ light saffron & tomato broth/ angel hair pasta/ lemon oregano

Butternut Squash Ravioli / smooth butternut puree/ mascarpone/ semolina pasta/ brown butter/ fried sage/ shaved parmesan

Paella Valenciana / bomba rice/ calamari/ shrimp/ mussels/ chicken thighs/ english peas/ sweet peppers/ smoked spanish paprika

Shrimp Squid Ink Risotto / key west shrimp/ smoked campari tomatoes/ squid ink flavored carnaroli rice/ basil oil

Open Face Lobster Lasagna / butter poached maine lobster/ fresh lasagna sheets/ tomato consomme/ tarragon oil

Entrees

Fish & Meat

Coquilles St Jacques / baked diver scallops in the shell / fennel/ shaved truffles/ saffron pernod sauce

Sea Bass Provencal / herbes de provence persillade crusted filet/ vegetable tian/ garlic confit/

Roasted Salmon / center cut salmon/ steamed baby bok choy/ sticky rice cake/ tropical salsa/ carrot ginger glaze

Yellowfin Tuna / rare seared tuna/ charred broccolini/ wild mushrooms/ warm miso dashi

Roasted Chicken / brined boneless half chicken/ sweet potato puree/ charred brussel sprouts/ lemon rosemary jus

Jurgielewicz Duck Breast / sliced crisp duck breast/ glazed baby turnips/ peruvian potato puree/ blackberry sauce

Tournedos Rossini/ roasted center cut filet mignon/ seared foie gras/ gratin savoyard/ sauce périgieux

Beef or Lamb Wellington* / seared beef tenderloin or lamb loin/ mushroom duxelle/ baked puff pastry/ glazed baby vegetables

Lamb Rack / seared rack/ goat cheese and crust/ rosemary potato puree/ stuffed tomato provencale

Duck Confit Pithivier / shredded duck legs/ foie gras/ savoy cabbage/ truffle jus

Crisp Duck Duo / seared duck breast/ legs confit croquettes/ braised endive/ caramelized apples/ apple gastrique

Saffiani

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Desserts

Lemon Meringue Tarte

Tarte Tatin

Tropical Fruit Pavlova

Chocolate Fondant

Profiteroles

St Honore

Assorted Macarons

**Restrictions apply*