



Group Menu Options - Dinner

Three Course Menu

\$50 - \$75 Per Person

First Course (2 Choices)

Entrée (3 Choices)

Dessert (2 Choices)

Four Course Menu

\$60 - \$85 Per Person

Appetizer (2 Choices)

Salad (2 Choices)

Entrée (3 Choices)

Dessert (2 Choices)

**A Selection of 4 to 6 Passed Hors d'Oeuvres May be Added to the Above Menus for an Additional \$6.00 Per Person*

Degustation

\$115 - \$175 Per Person

Six Course – Chef's Menu

The Chef will prepare a six course culinary experience of his choosing.

Each course will be paired with wines from our cellar accordingly.

The menu price per person is \$75.00.

Wines are added on by tier according to the quality of wines desired.

Tier I \$40

Tier II \$60

Tier III \$80

Tier IV \$100

Beverages

All beverage charges are based on Consumption

Wine may be pre-selected to ensure availability

All pricing subject to sales tax and 20% gratuity

Appetizers

Wild Mushroom Ravioli, Truffled Lemon Sage Broth

13

Sashimi Grade Tuna Tartar, White Balsamic, Truffle Oil and Capers

17

Jumbo Lump Crab Cake, Beurre Blanc, Red Wine Reduction, Saffron Aioli

18

Chefs Daily Risotto

14

Tempura Battered Ahi Tuna and Jumbo Lump Crab Maki Roll, Soy Reduction, Sesame Oil, Wasabi Aioli

15

Garlic Seared Calamari, Oyster Mushroom, Shaved Onion,
Cilantro, Soy Reduction

16

Pan Seared Foie Gras, Bosc Pear, Toasted Brioche, Red Wine Reduction

19

Bacon Wrapped Texas Quail Breast, Mushroom Duxelle,
Corn-Cauliflower Relish with Polenta and Homemade Barbeque Sauce

15

Chilled Colossal Crab Tossed with Avocado, Caramelized Onion and
Horseradish Aioli on a Tempura Battered Vine Ripe Yellow Tomato

14

Soup du Jour

8

Salads

Cherry Heirloom Tomato Salad, Baby Arugula,
Cabrales Cheese, Crispy Bacon and White Balsamic Vinaigrette

9

Baby Spinach Salad, Creamed Goat Cheese, Onion Confit,
Roasted Walnuts, Garlic Vinaigrette

9

Boston Wedge Salad, English Cucumber Relish,
Feta Cheese, Aged Balsamic

9

All pricing subject to sales tax and 20% gratuity

Entrees

Seared John Dory, Celeriac Puree,
Roasted Baby Zucchini & Sunburst Squash, Beurre Rouge
32

Herb Seared #1 Hawaiian Tuna, Wasabi Mashed Potatoes,
Suno Mono Salad, Sweet Soy Syrup
28

Garlic Charred Swordfish (Shutome), Creamed Spinach Polenta,
Romesco and Chilled Yellow Beet Salad
27

Roasted Nova Scotian Halibut, Butternut Squash, Baby Carrots,
Charred Green Cauliflower, Yellow Beet & Tobiko Vinaigrette
28

Caramelized Diver Scallops, Carrot-Ginger Bisque,
Buttery Sweet Corn with Petite Arugula Salad in Citrus Vinaigrette
28

Saffron Seafood Risotto, Diver Scallop, Prawns,
Rock Shrimp and Texas Dry Sausage
26

Peking Duck Breast, Sweet Potato and Apple Bacon Hash,
Foie Gras, Bing Cherry Gastrique
29

Filet Mignon al a Plancha, Roasted Fingerling Potatoes,
Baby Green Beans, Smoked Bacon and Mushroom Ragout
34

Herb Roasted Rack of Lamb, Smashed Yukon Potatoes,
Haricot Verts, Pickled Garlic and Herb Pesto
36

Flat Iron Charred Bison Ribeye (Durham Ranch), Apple Smoked Bacon,
Buttered Asparagus, Truffled Restuffed Gold Potatoes
48

Angus Ribeye A la Plancha, Soy Glaze,
Charred Portabellas with Scallions and Smashed Gold Potatoes
29

Pan Roasted Chicken Breast, Pomodoro Israeli Couscous,
Baby Spinach with Petite Heirloom Tomato Salad with Aged Balsamic
23

All pricing subject to sales tax and 20% gratuity

Dessert

All Desserts \$8

Warm Double Chocolate Fondant, Vanilla Bean ice Cream and Crème Anglaise

Warm Triple Berry Bread Pudding, White Chocolate, Blueberry Compote and Cream Cheese Mousse

Butter Roasted Pear Crème Brulée and Whole Berry Sauce

Sorbet Terrine, Passion Fruit, Lemon and Strawberry

Granny Smith Apple Tart, Vanilla Ice Cream

Hot Mini Doughnuts, Cooked to Order with Cinnamon and Sugar

Molten Chocolate Eruption, Vanilla Bean Ice Cream

All pricing subject to sales tax and 20% gratuity

Hors d'oeuvres

Cold Hors d'oeuvres

Smoked Salmon Crostini with Borsin Cheese

Roasted Chicken & Mango Salsa on a Plantain

Shrimp Ceviche on Petite Tostada

Spicy Crab Meat Salsita Tartlets

Mediterranean Shrimp Crostini with Lemon Garlic Borsin

Tenderloin Crostini with Charred Mushroom Salsa and Shaved Parmesan Cheese

Jumbo Lump Crab on Spoons with Mango And Plum Vinaigrette

*Mini Tuna Tartar Tacos, Wasabi Aioli, Sweet Soy Glaze

Hot Hors d'oeuvres

Mini Brie en Croute

Portobello Mushroom Risotto Balls

Mini Beef Wellington

Bacon Wrapped Scallops

Egg Plant Fritters with Roasted Tomato and Basil

Bacon Wrapped Quail Kabob

Bacon Wrapped Shrimp with Mediterranean BBQ Sauce on a Stick

Calamari Fries with Kabayaki Sauce

Rock Shrimp-Scallion Fritters with Soy Glaze and Sesame Aioli

Southwestern Tenderloin & Truffle Oil Tomato Bruschetta

Crispy Smoked Salmon and Cream Cheese Spring Rolls with Cilantro and Sweet Chili Butter

Mini Crab Cakes with Saffron Aioli

Shrimp and Cilantro Egg Rolls with Soy

*Seared Lamb Lollipops, Raspberry Wine Syrup

*Foie Gras Sliders with Truffle Apple Mayonnaise

***Additional \$2 per person**

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