

# Signature Multi-course Dinner Menu Options

*Cream of Fennel Soup with Crispy Shallot &  
Macadamia Nut Crumble*

OR

*Heirloom Tomato Bisque with Goat Cheese Crouton & Basil Chiffonade*

*Roasted Beet & Baby Arugula Salad with Balsamic Reduction, House Made Ricotta &  
Cracked Pink Peppercorns*

OR

*Shaved Asparagus Salad with Gruyere, Fried Quail Egg & Truffle*

*Tangerine Sorbet with Mint Jus \*(optional add on)*

*Beef Tenderloin Medallion with Cabernet & Roasted Shallot Sauce;  
White Velvet Pomme Puree, Grilled Asparagus Spears*

OR

*Herbs de Provence Roast Rack of Lamb, Sour Cherry Port Reduction; Sweet Potato  
Pave, Grilled Rapini*

OR

*Sweet & Tangy Grilled Chicken Breast with Mango, Mint & Pine Nuts; Rosemary  
Roasted Baby Vegetables*

OR

*Cedar-wrapped Halibut with Citrus, Quinoa Pilaf, Roasted Pepper Medley*

OR

*Thai Chickpea & Vegetable Curry, Basmati Rice & Kafir Lime*

*Lemon Buttermilk Panna Cotta, Warm Blackberry Compote*

OR

*Tahitian Vanilla Bean Creme Brulee with Fresh Mint*

OR

*Molten Chocolate Lava Cake with Grand Marnier,  
Dulce de Leche Ice Cream*