

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 & Pea Shoot Salad with Cave Aged Gruyere, Poached Quail Egg &
Truffle Oil*

Tangerine & Meyer Lemon Sorbet with Mint Jus

*Grilled Beef Tenderloin Medallion with Fresh Herbs, Red Wine Demi Glace;
White Velvet Pomme Puree, Haricot Vert*

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

Strawberry & Pistachio Tartlet with Torched Meringue

OR

Tahitian Vanilla Bean Creme Brulee with Fresh Mint

OR

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