



\$69.95

Amuse-Bouche

(Assorted appetizers and canapés)

Appetizers

Cream of Carrot and Coriander

Or

Caprese Salad

Vine Ripened Tomatoes, Buffalo Mozzarella Cheese, Mixed Baby Greens, Radish, Sweet Basil, Fleur de Sel, Extra Virgin Olive Oil, Aged Balsamic Reduction

Or

Norwegian Smoked Salmon Plate

Atlantic Smoked Salmon with Red Onions, Capers, Crostinis and Savory Lemon Dill Whipped Cream.

Entrees

Grilled Halibut Steak

Grilled West Coast Halibut Steak served with San Marzano Plum Tomato, Caper & Black Olive Sauce. Served with Butter Poached Fingerling Potatoes and Asparagus

Or

Beef Filet Mignon

7oz AAA Beef Tenderloin topped with Grilled Jumbo Shrimp and California Cabernet Sauvignon Red Wine Demi Sauce . Served with Butter Poached Fingerling Potatoes and Asparagus

Or

Mushroom Risotto

Shitake, Cremini and Portabello Mushroom Risotto, topped with Shaved Reggiano Parmesan Cheese and White Truffle Oil

Desserts

Chocolate Mousse

With Fresh Berries and Chantilly Cream

Lavender Crème Brule

Lavender Scented Tahitian Vanilla Bean Custard with Caramel Crust

Tea, Coffee, Espresso or Cappuccino