

WINTER SIT-DOWN DINNER MENU

COCKTAIL HOUR

SPECIALTY COCKTAIL

Snow Cone martinis -- assorted flavors

BUTLERED HORS D'OEUVRES

Pepper-charred tuna w/ ginger & soy-wasabi dip

Lobster w/ diced potato & olive oil, Asian spoons

BBQ chicken po'boy

Pork belly on papadam toast

Flatbread w/ caramelized brussel sprouts, bacon & fontina cheese

Tomato soup shooter w/ Fontina grilled cheese sandwich

STATIONARY HORS D'OEUVRES

Parma prosciutto, duck confit, foie gras terrine

Brioche toasts, pickled beets & carrots, date-orange chutney, stone-ground mustard

DINNER

FIRST COURSE

Citrus salad w/ shaved celery, roasted walnuts, Hawaiian red salt

Extra virgin olive oil

Artisanal rolls & creamery butter

ENTRÉE DUET PLATE

Roast Chateaubriand w/ wild mushrooms, caramelized red pearl onions

Halibut pan-seared, wrapped in tuna bacon, cherry tomato & shallot beurre blanc

Crispy blue cheese polenta fries & baby bok choy

Vegetarian option

DESSERT

BUTLERED

Chocolate creme brulee w/ raspberry garnish, Asian spoon

White hot chocolate shooter, garnished w/ white chocolate macadamia nut cookie

Toasted orange-olive oil cake w/ lemon glaze

SMORE BAR

Classic & chocolate graham crackers, vanilla wafers

Assorted flavor marshmallows

Milk chocolate, dark chocolate, mint chocolate nutella, peanut butter, orange marmalade

French press caffeinated & decaffeinated coffee & assorted fine teas