



## **MENU TWO**

(Groups of 50 or more choose one entrée)

### **First Course**

( choose one )

Ahi Tuna Tartar with Japanese Citrus and Cumin Scented Wonton Crisp  
Smoked Salmon on a Potato Cake with Tarragon Gastrique and Sweet Herb Salad  
\*\*\*Lemon Risotto with Lobster  
Butternut Squash Soup with Crab Crostini

### **Second Course**

( choose one )

Organic Bibb Lettuce Salad with Blacker Pepper Pecans, Roquefort  
Cheese & Balsamic Vinaigrette  
Baby Field Greens with Vinaigrette & Warm Goat Cheese Crostini  
Tender Hearts of Romaine with Shaved Parmesan, Seasoned Breadcrumbs, Garlic-Anchovy  
Vinaigrette

### **Third Course**

( choose two )

Grilled Organic Beef Tenderloin  
Red Wine Braised Lentils, Rapini, Stilton Butter & Merlot Demi Glace

Pan Roasted New Zealand Blue Nose Bass  
Wild Mushroom Potato Hash Roasted, Garlic Soubise

Seared Ahi Tuna Wrapped in Applewood Smoked Bacon  
Crushed Potatoes with Lemon Confit

Oven Roasted Muscovy Duck Breast  
with Savory Risotto Cakes Wilted Spinach & Fig Mustard Glaze

\*\*\*Sweet Butter Poached Maine Lobster  
Truffled Mashed Potatoes, Haricot Verts, Truffled Nage

### **Fourth Course**

( choose one )

Chocolate Fondant with Raspberry Coulis  
Vanilla Bean Crème Brulee  
Poached Pear with Sabayon Sauce  
Apple Tarte Tatin with Vanilla Bean Ice Cream  
Sorbet of the Day & Cookies

Four Course Dinner \$70.00 per person plus 20% service charge and 9.5% sales tax.  
Add \$10.00 per person for each additional choice per category.

\*\*\*Lobster entrée is market price.