



\$55 chef menu

choice per course:

first course

panko crusted calamari

nam prik salsa and lemon aioli

grilled heart of romaine salad

dried heirloom, poppy seed crusted goat cheese, yogurt-chive dressing and balsamic vinaigrette

puree of pea soup

crème fraîche, crushed tricolor peppercorns

chicken lettuce wrap

vietnamese spiced, soy and chili oil

entrée

togarashi crusted filet mignon

half pound open flamed grilled, root vegetable mash, pomegranate demi-glaze and pak choi

misoyaki salmon

miso glazed fillet, with lo-mein noodles tossed in soy, miso, ginger, snow peas, red pepper, shiitake mushrooms and bean sprouts

grilled amish chicken breast

lime and red pepper marinated, gruyère cheese gougères, seasonal vegetable medley and roasted corn cream sauce

dessert

chef scott's trio of desserts

**chef's vegetarian creation available • menus are subject to change
per person pricing includes coffee, tea & soda
and bread service**

\$65 chef menu

appetizer

mediterranean duo
skyy vodka infused bruschetta,
garlic hummus and grilled flat bread

root beer braised beef short rib
root beer demi glaze and
fried matchstick potatoes

crab cakes
jumbo lump crabmeat,
citrus-mustard sauce

first course

mixed green salad
quinoa, roasted asparagus, northern beans
and lemon vinaigrette

grilled heart of romaine
dried heirloom, poppy seed crusted goat cheese,
yogurt-chive dressing and balsamic vinaigrette

puree of pea soup
crème fraîche, crushed tricolor peppercorns

entrée

togarashi crusted filet mignon
spicy half pound open flamed grilled,
root vegetable mash, pomegranate demi-glaze and pak choi

five treasures
tuna, salmon, mussels, shrimp and scallops
green curry-coconut sauce, seasonal vegetables and jasmine rice

sake marinated black cod
braised cabbage, cauliflower, leeks,
ginger, green onions and jasmine rice

grilled amish chicken breast
lime and red pepper marinated, gruyère cheese gougères,
seasonal vegetable medley and roasted corn cream sauce

dessert

chef scott's trio of desserts

\$75 Chef Menu

appetizer

fresh sushi

assortment of our daily sushi rolls,
soy, ginger and wasabi

duck rangoons

roasted duck breast, soy, ginger,
togarashi aioli

tuna tartare

olive oil, chives and hot sauce,
wasabi vinaigrette and rice crackers

soup

szechuan beef noodle soup

bok choy, peppers, shiitake mushrooms,
szechuan peppercorns, udon noodles in beef broth

puree of pea soup

crème fraîche, crushed tricolor peppercorns

salad

grilled heart of romaine salad

dried heirloom, poppy seed crusted goat
cheese, yogurt-chive dressing and
balsamic vinaigrette

serrano ham salad

honeydew melon, cantaloupe,
buffalo mozzarella,
balsamic vinegar and olive oil

entrée

togarashi crusted filet & shrimp skewer

spicy grilled filet and grilled shrimp skewer,
root vegetable mash, pomegranate demi-glaze and pak choi

lobster two ways

tempura battered lobster meat & broiled lobster tail,
drawn butter, jasmine rice and seasonal vegetable

lamb chop quartet

herb & salt crusted grilled lamb chops
almond couscous, port wine demi glaze and seasonal vegetable

new york strip steak

grilled 12 oz. prime new york, hickory spice rubbed,
sautéed brandied morel mushrooms, asparagus and roasted fingerling potatoes

dessert

chef scott's trio of desserts

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