



## **\$55 private dining menu**

### **first course**

#### **panko crusted calamari**

nam prik salsa & lemon aioli

#### **grilled heart of romaine salad**

dried heirloom tomato, roasted tomatoes,  
poppy seed crusted goat cheese,  
yogurt-chive dressing & balsamic vinaigrette

#### **ginger-carrot soup**

velvety mélange of sautéed ginger,  
blanched carrots & cream

#### **chicken lettuce wrap**

vietnamese spiced, soy & chili oil

### **entrée**

#### **togarashi crusted filet mignon**

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

#### **misoyaki salmon**

miso glazed fillet set atop lo-mein noodles tossed in soy, miso, ginger,  
snow peas, red peppers, shiitake mushrooms & bean sprouts

#### **grilled amish chicken breast**

lime and red pepper marinated, gruyère cheese gougères,  
seasonal vegetable medley & 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 private dining menu**

### **first course**

**tomato bruschetta**  
tomatoes, basil, onions, garlic  
grilled french baguette

**root beer braised beef short rib**  
root beer demi glaze &  
fried matchstick potatoes

**a sushi sampling**  
a variety of four pieces  
wasabi, ginger & soy

### **second course**

**mango-papaya salad**  
shredded cabbage, macadamia nuts, basil,  
mint, serrano peppers tossed in  
skyy pineapple vodka vinaigrette

**grilled heart of romaine**  
dried heirloom, roasted tomatoes  
poppy seed crusted goat cheese,  
yogurt-chive dressing & balsamic vinaigrette

**ginger-carrot soup**  
velvety mélange of sautéed ginger,  
blanched carrots & cream

### **entrée**

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

**grilled tiger shrimp risotto**  
risotto simmered in shrimp fond, perfumed with truffle oil,  
sauteed fava beans & an orange-plum reduction

**chimichurri barramundi**  
marinated in cilantro, onions, and peppers  
with mexican chalupa & tomato salsa

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

### **dessert**

chef scott's trio of desserts

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## **\$75 private dining menu**

### **first course**

#### **fresh sushi**

a four piece selection,  
soy, ginger & wasabi

#### **duck rangoons**

roasted duck breast, soy, ginger,  
togarashi aioli

#### **tuna tartare**

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

### **soup**

#### **szechuan beef noodle soup**

beef broth with pak choi, peppers, shiitake  
mushrooms, szechuan peppercorns,  
udon noodles

#### **lobster bisque**

sake smoked lobster

### **salad**

#### **grilled heart of romaine salad**

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

#### **mixed green salad**

quinoa, grilled asparagus,  
northern beans & lemon vinaigrette

### **entrée**

#### **togarashi crusted filet & lobster cake duo**

spicy grilled filet paired with lobster cakes,  
root vegetable mash, pomegranate demi-glaze & pak choi

#### **sake marinated black cod & shrimp skewer**

paired with braised cabbage, cauliflower, leeks, ginger &  
green onions. saffron coconut-jasmine rice

#### **lamb chop quartet**

herb & salt crusted grilled lamb chops, potato pancakes,  
poached yellow beets, broccolini,  
kumquat jam, port wine demi glaze

#### **new york strip steak**

grilled 12 oz. prime new york, hickory spice rubbed,  
morel mushroom sauce,  
roasted asparagus & herb fingerling potatoes

### **dessert**

chef scott's trio of desserts

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