

Menus

Complete Meals



Sample Plated Menus – Spring & Summer

Suggestion 1

Broiled Summer Vegetables on ginger miso arugula salad
Tamarind grilled beef tips served on pineapple jasmine rice
Summer berry pot de crème \$33.00 per guest *

Suggestion 2

Warm summer squash napoleons with artichoke compote
Chilled gazpacho garnished with a Cilantro Mache
Broiled Ahi tuna served on Jicama slaw
Summer plum tarte tatin with white chocolate coulis..... \$38.00 per guest *

Suggestion 3

Smoked paprika, grilled scallops with mango, cilantro salsa
Avocado, melon and shrimp Salad, green curry dressing
Grilled filet of beef filled with shallot & mushroom duxelle,
Grilled potato & summer vegetable stack
Chocolate marquise with fresh berries..... \$45.00 per guest *

Suggestion 4

Timbale of field greens with tarragon vinaigrette
Lobster bisque with truffle cream
Halibut & prawn tournedos with sea asparagus risotto
Fruit rouge sabayon \$52.00 per guest *

Suggestion 5

Timbale of field greens garnished with beet lace, carminee vinaigrette
Chilled roasted garlic, leek & potato vichyssoise garnished with grilled Ahi tuna
Mixed grill of veal loin, beef tenderloin & Italian sausages served with half a Lobster,
Peppercorn Sauce & Choron Sauce
Grilled Summer Vegetables & Honey Potato Sticks
White chocolate parfait
Hard sharp cheese & soft ripened cheese with pears & vintner grapes \$67.00 per guest *

