



Elevated French

FILET OF BEEF WITH RED WINE DEMI-GLACE
(\$55 PER PERSON)

JACK DANIELS SIRLOIN WITH COCA-COLA
REDUCTION (\$48 PER PERSON)

HERB ROASTED AIRLINE CHICKEN WITH
CITRUS VELOUTE (\$44 PER PERSON)

CHICKEN FRANÇAISE WITH LEMON
TARRAGON (\$44 PER PERSON)

CHICKEN WELLINGTON WITH PORTOBELLO
MUSHROOM SAUCE (\$46 PER PERSON)

BLACKENED MAHI MAHI WITH ROASTED RED
PEPPER COULIS & PINEAPPLE SAUCE
(\$48 PER PERSON)

SEARED SALMON WITH GREEN BEANS AND
FINGERLING POTATOES WITH MUSTARD
VINAIGRETTE (\$48 PER PERSON)

EGGPLANT PORTOBELLO NAPOLEON WITH
ROASTED TOMATO AND BASIL
(\$42 PER PERSON)

RIGATONI WITH WILD MUSHROOM RAGOUT
(\$42 PER PERSON)

TOMAHAWK RIBEYE STEAK WITH SAUTEED
BRUSSELS WITH BALSAMIC AND GRUYERE
AND CHIMICHURRI SAUCE
(\$125 PER PERSON)

HONEY DIJON SALMON AND SHRIMP WITH
SAUTEED ASPARAGUS OVER COCONUT RICE(
\$45 PER PERSON)

HERB ROASTED SLICED LAMB WITH A JERK
GLAZE
(\$48 PER PERSON)