

COLD APPETIZERS

*Charcuterie Board

Serrano Jamon, Manchego, Brie, Boursin Garlic Herbed, Sun Dried Tomato, Beef Salami, Duck Prosciutto, Pate de Champagne, Pate de Muscetire

*East Coast Oysters & Jumbo Shrimp

House Vodka-Cocktail Sauce

*Foie Gras & Red Caviar

Toasted Brioche Bread

*Frisée Salad

Frisée, Poached Eggs, Croutons, Medley Tomato, Goat Cheese, Applewood Smoked Pork Belly

*Burrata with Strawberry Relish

Jalapeno Jelly, Pistachio, Yuzu-Orange Marinated Charred Cherry Tomatoes & Pesto

*Assortment of Pickled Vegetables

*Filet Mignon Mini Bites

Focaccia Bread, Pearl Onion, Piquillo Pepper, Chimichurri Sauce, Homemade Aioli

*Oven Baked Flatbread

SUSHI BAR APPETIZERS

*Yellowtail, Tuna & Salmon Carpaccio

Carpaccio Sauce, Portobello & Truffle Tapenade

*Tokyo Bites

Tartar Of Salmon, Yellow Tail & Escolar, Scallion Pancake, Cucumber & Jalapeno

*Crispy Rice

Pan Seared Rice Cake With Spicy Salmon & Spicy Tuna

*Tuna Tartar

Diced Avocado & Soy-Mirin Sauce

*Tsunami

Salmon & Tuna

*Gacho No Hotate

Hokkaido Scallop, Foie-Gras, House Eel Sauce

HOT APPETIZERS

*Porcini Mushroom & Pan Fried Potatoes

*Yakitori Skewers on Robata Grill

*Jumbo Lump Crab Cake

(Parmesan Aioli & Pineapple Salsa)

*Peking Duck Crepes

Duck Confit, Homemade Blintzes, Raspberry & Blueberry Sauce

MAIN COURSE

*Maine Lobster Tail

Lemon-Butter Sauce

*Australian Rack Of Lamb

Pistachio Crust

*Braised Veal Shank

(Reduced Port DemiGlace)

*Petit Roasted Vegetables

*Wild Rice

DESSERT

*Mix Berries Flambee on Open Fire

*Fresh Watermelon & Berries

* 20 % Gratuity will be added with all prefix Banquet Menu.

**All items on the menu are subject to change due to season and market availability