

DIVISION WEST

\$75

PLEASE MAKE ONE SELECTION FOR EACH COURSE:

FIRST

OYSTERS ON THE 1/2 SHELL

4 Bluepoint Oysters | Champagne Mignonette

BUTTERNUT SQUASH RAVIOLI

Sage Brown Butter | Toasted Almonds | Balsamic Glaze

GRILLED OCTOPUS

Cannellini Beans | Chorizo | Lime Yogurt Sauce

STEAK TARTARE

Capers | Dijon | Shallots | Waffle Chips

SHAVED BRUSSELS SPROUTS SALAD

Baby Kale | Citrus Segments | Creamy Meyer Lemon Dressing | Toasted Almonds | Shaved Cheddar

BEET SALAD

Goat Cheese | Arugula | Radish | Candied Walnuts | Raspberry Champagne Vinaigrette

LOBSTER BISQUE

Lobster Foam | Caviar Pearls

SECOND

SURF & TURF

8 oz Filet Mignon | Butter Poached Lobster Tail | Roasted Root Vegetables | Mashed Potatoes

18oz BONE-IN PRIME NY STRIP STEAK

Sautéed Wild Mushroom | Veal Demi-Glace | Confit Tomatoes | Goat Cheese Polenta

GEORGES BANK SEA SCALLOPS

Sweet Pea & Meyer Lemon Risotto | Carrot Pure | Balsamic Glaze

BLACK PEARL SALMON

Fregola | Roasted Butternut | Cranberries | Mint Yogurt Sauce

SESAME CRUSTED AHI TUNA

Soba Noodles | Asian Vegetables | Kimchi | Ginger Shallot Dressing

LOBSTER RAVIOLI

Oven Roasted Tomatoes | Sherry Cream Sauce

PAPPADELLE

Lamb Ragu | Ricotta | Toasted Bread Crumbs | Grana Padano

VEGETABLE RISOTTO

Truffle Oil | Broccoli | Mushrooms | Peas | Fire Roasted Peppers

THIRD

RED VELVET CAKE

Cream Cheese Icing | Chocolate Sauce | Raspberry Coulis

BAKED ALASKA

Chocolate Cake | Raspberry Sorbet | Toasted Meringue

PUMPKIN EGGNOG CHEESECAKE

Ginger Snap | Cinnamon Anglaise | Candied Pecans

ADD \$30 CHOCOLATE FOUNTAIN (AS AVAILABLE) Fresh fruit | Biscotti | Marshmallow