

# Passage

\$158

## Cold Appetizers

### FISH TARTARS

*Assortment of sashimi grade Ahi tuna and Alaskan fresh salmon tartars*

### RED SALMON CAVIAR "OLADUSHKI"

*Homemade mini pancakes topped with premium Red Salmon Caviar*

### MANDARIN MOULARD DUCK SALAD

*Seared dark slivers of boneless duck meat served on a bed of mix greens, topped with a mandarin and pomegranate dressing, garnished with Almond homemade cheese*

### "GÂTEAU DE CRÊPES SALÉES"

*Layered crepes with smoked salmon and cream cheese garnished with Red Caviar accompanied with cold smoked Escolar*

### EEL PINEAPPLE CANAPE

*Fusion recipe of grilled unagi canape with pineapple served on a bed of fine rice Vietnamese vermicelli, drizzled with Japanese eel sauce*

### BEEF CARPACCIO

*Thinly sliced prime beef tenderloin drizzled with truffle oil, shaved Parmesan cheese and capers served with arugula salad, accompanied with toast points*

### TERIYAKI SEAFOOD SALAD

*Pan seared eel, shrimp, cuttlefish, and green mussels accompanied with avocado, cherry tomato, rice noodles and pine nuts, tossed in teriyaki sauce*

### SORRENTO BURRATA SALAD

*2oz. Burrata served with thinly sliced prosciutto over ripe melon and figs, chopped basil, mixed in virgin olive oil and a touch of fresh mint*

### GRILLED LEMON HERB MEDITERRANEAN CHICKEN SALAD

*Full of Mediterranean flavors: olives, tomatoes, cucumber, avocado, and grilled chicken mixed in exclusive chef's special dressing*

### ROASTED BEET & GOAT CHEESE SALAD

*Red and golden roasted beets, delicately cubed and tossed in the chef's exclusive dressing, arranged over a bed of fresh mixed greens, finished with caramelized roasted walnuts, a sprinkle of creamy goat cheese, and decorated with delicate microgreens*

### KHACHAPURI

*A traditional Georgian dish of melted cheese-filled puff pastry*

## Hot Appetizers

### FINGERLING POTATOES

*Baked to perfection topped with Shiitake mushrooms*

### GOURMET DUCK CREPES

*Homemade stuffed "blinchiki" with pulled roasted duck mixed with raisins, plums, and apricots, drizzled with cherry sauce*

### PAN SEARED SEAFOOD PLATTER

*A luxurious medley of langoustine, jumbo shrimp, tender scallops, calamari, octopus, and mussels, delicately prepared to perfection and presented with a trio of refined house sauces*

### NEW ZEALAND RACK OF LAMB

*Grilled lamb chops marinated in chef's special spices, served with couscous and roasted garlic*

### SIGNATURE PORK MEDALLIONS

*Grilled pork tenderloin stuffed with mozzarella cheese and cilantro, wrapped in bacon*

## Main Course

### CHATEAUBRIAND STEAK

*Beef tenderloin filet topped with Chateaubriand sauce, served with butter-roasted squash, Brussel sprouts, asparagus, and balsamic mushrooms*

## Dessert

### FEAST OF FRESH FRUITS AND BERRIES

### CHEF'S BANQUET DU PATISSERIE

## Alcohol included

*1 bottle of "Grey Goose" per 10 guests and your choice of a bottle of Champagne, Red or White Wine*

## Soft Drinks

*Pellegrino, Cranberry Juice, Coffee, Tea*

*Final guest count must be provided to Passage no later than 48 hours prior to event date and may not be decreased the day of event*

*Items and prices are subject to change without notice*

*A Convenience Fee of 3.5% will be charged on all credit/debit card payments*