



\$205

Cold Appetizers

AMUSE BOUCHE

Delicate tartlet filled with crème fraîche and premium Red Caviar, finished with fresh chives, accompanied by as a smoked salmon roulade and Tiger shrimp

OSETRA CAVIAR "OLADUSHKI"

Homemade mini pancakes topped with premium Black Caviar

ATLANTIC LOBSTER MEAT SALAD

This lobster salad is a combination of fresh lobster meat, asparagus, avocado, grapefruit, and herbs in a light chef's special dressing presented on spring mix and decorated with lobster shell

FISH TARTARS

Assortment of sashimi grade Ahi tuna and Alaskan fresh salmon tartars

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

TATAKI DE BOEUF

Lightly seared premium beef, thinly sliced and served chilled with a delicate citrus-soy dressing

BURRATA ALLA PASSÂGE

Creamy burrata paired with heirloom tomatoes, sweet roasted peppers, fresh basil and finished with a delicate balsamic drizzle

FANTASY EEL WRAP

Smoked eel, avocado, quinoa, cucumber, lettuce, and Korean carrot mixed in unagi sauce, wrapped in soybean pepper

CHARCUTERIE (PREMIUM)

Assortment of Foie Gras Pate, premium cured and smoked meats, decadent cheese, accompanied with crackers, grapes, and quince

MANGO SALAD WITH CHILI LIME CHICKEN

It's bursting with juicy, chili lime chicken, sweet mango, oranges, creamy avocado, crunchy bell pepper, cherry tomatoes, and buttery cashews, all doused in sweet and tangy Honey Lime Vinaigrette

KHACHAPURI

A traditional Georgian dish of melted cheese-filled puff pastry

Soft Drinks

Pellegrino, Cranberry Juice, Coffee, Tea

Hot Appetizers

GRATIN DE POMMES À LA DAUPHINOISE

A classic, individually served, French gratin dish prepared from thinly sliced potatoes, seasoned and baked in creamy sauce

FOIÉ GRAS

Personal portion of seared goose liver presented on a pear topped with chef's exclusive sauce

FLAMING NEW ZEALAND RACK OF LAMB

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

GRILLED LANGOUSTINES

Marinated in lemon juice and olive oil with fresh herbs, grilled and served with a vibrant mango-avocado salsa

DUCK CONFIT

Slow-braised duck leg with crisp golden skin, finished with a delicate fig glaze and served with a scoop of creamy mashed potatoes

Main Course

BLACK COD IN SOY-GINGER GLAZE

Tender black cod gently marinated in soy sauce, sake, garlic, and fresh ginger, broiled to perfection and finished with a delicate soy-ginger glaze, served with grilled vegetables

STEAK INVOLTINI

Grilled steak layered with prosciutto, provolone, spinach and basil pesto, delicately prepared and finished with the chef's exclusive sauce, served with roasted golden Yukon baby potatoes and asparagus

Dessert

FLAMING WILD BERRY FLAMBÉ prepared tableside

Homemade sugar pastry filled with a scoop of vanilla ice cream topped with flaming wild berry mix

Alcohol included

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

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