

# SILVER MENU

3 COURSE SIT-DOWN DINNER



## - APPETIZERS -

SELECT ANY TWO (2) ITEMS:

### ORGANIC MIXED GREENS

*Honey & white balsamic vinaigrette*

### CAESAR

*Romaine, Parmigiano Reggiano, prosciutto chip, garlic croutons, anchovy*

### ROASTED BEETROOT CARPACCIO

*Goat cheese, roasted pecans, cranberries, arugula, balsamic glaze*

### SALMON CARPACCIO

*House smoked salmon, asparagus, frisée lettuce, dill, chives, citrus vinaigrette*

### MINT-INFUSED MEATBALLS

*Mint-infused meatballs, tomato sauce, parmesan, mint*

### ASIAN BEEF SPRING ROLLS

*Mango-plum sauce, balsamic reduction, sesame seeds, chives*

## - MAIN COURSES -

SELECT ANY THREE (3) ITEMS:

### 6oz FILET MIGNON

*Garlic mashed potatoes, wild mushrooms, Port-veal reduction*

### 8oz NY STRIP LOIN

*Garlic mashed potatoes, caramelized onions, Port-veal reduction*

### LOBSTER RAVIOLI

*Ravioli, sun-dried tomatoes, Madagascar peppercorns, lobster bisque cream & brandy sauce, scallions, topped with a lobster tail*

### FILLET OF BRANZINO

*Branzino (Loup de mer), Cipollini onions, cherry tomatoes, Kalamata olives, capers, white wine, fine herbs; sautéed garlic spinach*

### ÖRA KING SALMON

*Pan-seared & oven roasted, topped with Maitre d'hôtel butter, asparagus, blistered cherry tomatoes*

## - DESSERT -

SELECT ANY ONE (1) ITEM:

### NOUGAT GLACÉ

### CHOCOLATE SOUFFLÉ

*Served with vanilla bean ice cream*

### BEVERAGE

FILTERED COFFEE | TEA

**\$90**

Applicable taxes & 18% service charge will be added to your bill

## - ADD A PASTA COURSE -

### *Gluten Free* PENNE POMODORO

*Additional \$12 per guest*

### CAVATELLI

*Additional \$15 per guest*

### LOBSTER RAVIOLI

*Additional \$20 per guest*

*Canapés available upon request!*

*Menu offerings are based on seasonality of product and prices are subject to change*

# GOLD MENU

4 COURSE SIT-DOWN DINNER



## - APPETIZERS -

SELECT ANY TWO (2) ITEMS:

### ROASTED BEETROOT CARPACCIO

*Crumbled barrel feta, roasted pecans, cranberries, arugula, balsamic glaze*

### ASIAN BEEF SPRING ROLLS

*Mango-plum sauce, balsamic reduction, sesame seeds, chives*

### ÕRA KING SALMON TARTARE

*Avocado, chili oil, caperberries, crostini*

### SALMON CARPACCIO

*House smoked salmon, asparagus, fris e lettuce, dill, chives, citrus vinaigrette*

### SALMON CAKES

*Spicy curry mayo*

### FRIED CALAMARI

*Spicy truffle aioli*

### LOBSTER & SHORT RIB DUMPLINGS

*Port-veal reduction infused with sesame oil, miso-mirin, sesame seeds, chives*

## - SALADS -

NO SELECTION NECESSARY

### CAESAR

*Romaine, Parmigiano Reggiano, prosciutto chip, garlic croutons, anchovy*

### CLASSIC CAPRESE

*Seasonal tomatoes, mozzarella di Bufala, balsamic glaze, basil, olive oil*

### ORGANIC MIXED GREENS

*Honey & white balsamic vinaigrette*

## - MAIN COURSES -

SELECT ANY THREE (3) ITEMS:

### 8oz FILET MIGNON

*Garlic mashed potatoes, wild mushrooms, Port-veal reduction*

### 12oz NY STRIP

*Garlic mashed potatoes, caramelized onions, Port-veal reduction*

### AUSTRALIAN LAMB RACK

*Herb-crusted lamb rack, garlic mashed potatoes, Cipollini onions, Port-veal reduction*

### LOBSTER RAVIOLI

*Ravioli, sun-dried tomatoes, Madagascar peppercorns, lobster bisque cream & brandy sauce, scallions, topped with a   lobster tail*

### HALIBUT

*Gnocchetti sardi, wilted baby spinach, sun-dried tomatoes, saffron*

### FILLET OF BRANZINO

*Branzino (Loup de mer), Cipollini onions, cherry tomatoes, Kalamata olives, capers, white wine, fine herbs; saut ed garlic spinach*

### ÕRA KING SALMON

*Pan-seared & oven roasted, topped with Maitre d'h tel butter, asparagus, blistered cherry tomatoes*

## - DESSERT -

SELECT ANY ONE (1) ITEM:

### NOUGAT GLAC 

### CHOCOLATE SOUFFL 

*Served with vanilla bean ice cream*

BEVERAGE

FILTERED COFFEE | TEA

**\$115**

Applicable taxes & 18% service charge will be added to your bill

## - ADD A PASTA COURSE -

### Gluten Free PENNE POMODORO

*Additional \$12 per guest*

### CAVATELLI

*Additional \$15 per guest*

### LOBSTER RAVIOLI

*Additional \$20 per guest*

*Canap s available upon request!*

*Menu offerings are based on seasonality of product and prices are subject to change*

# PLATINUM MENU

4 COURSE SIT-DOWN DINNER



## - APPETIZERS -

SELECT ANY TWO (2) ITEMS:

### OYSTERS

½ dz. Cocktail oysters, mignonette sauce

### OYSTERS ROCKEFELLER (3)

Sautéed baby spinach, wild mushrooms, Mornay sauce

### PEPPER-CRUSTED BEEF CARPACCIO

Arugula, Parmigiano Reggiano, balsamic glaze

### ÕRA KING SALMON TARTARE

Avocado, chili oil, caperberries, crostini

### FRIED CALAMARI

Served with truffle aioli

### CRAB CAKE

Mustard seed sauce, microgreens

### ROASTED BEETROOT CARPACCIO

Crumbled barrel feta, roasted pecans, cranberries, arugula, balsamic glaze

## - SALADS -

SELECT ANY TWO (2) ITEMS:

### CAESAR

Romaine, Parmigiano Reggiano, prosciutto chip, garlic croutons, anchovy

### ICEBERG WEDGE

Maytag dressing, Blue cheese crumble, cherry tomatoes, prosciutto chip

### THE ALIKI

Seasonal tomatoes, cucumbers, French onions, Kalamata black olives, caperberries, Greek barrel feta, oregano, olive oil

## - MAIN COURSES -

SELECT ANY THREE (3) ITEMS:

### 18oz DRY-AGED RIB STEAK

Choice of starch!

### 8oz FILET MIGNON

Garlic mashed potatoes, wild mushrooms, Port-veal reduction

### AUSTRALIAN LAMB RACK

Herb-crusted lamb rack, garlic mashed potatoes, Cipollini onions, Port-veal reduction

### LOBSTER RAVIOLI

Ravioli, sun-dried tomatoes, Madagascar peppercorns, lobster bisque cream & brandy sauce, scallions, topped with a lobster tail

### SESAME-CRUSTED TUNA

Panko-crusted rice cake, daikon, wakamé, wasabi aioli, ginger, scallions, miso-mirin sauce

### HALIBUT

Gnocchetti sardi, wilted baby spinach, sun-dried tomatoes, saffron

## - DESSERT -

SELECT ANY ONE (1) ITEM:

### NOUGAT GLACÉ

### CHOCOLATE SOUFFLÉ

Served with vanilla bean ice cream

### BEVERAGE

FILTERED COFFEE | TEA

**\$135**

Applicable taxes & 18% service charge will be added to your bill

## - ADD A PASTA COURSE -

### Gluten Free PENNE POMODORO

Additional \$12 per guest

### CAVATELLI

Additional \$15 per guest

### LOBSTER RAVIOLI

Additional \$20 per guest

*Canapés available upon request!*

Menu offerings are based on seasonality of product and prices are subject to change

# DIAMOND MENU

4 COURSE SIT-DOWN DINNER



## - FAMILY STYLE APPETIZER -

SELECT ANY ONE (1) ITEM:

### CHILLED OCEAN PLATTERS

*Shrimps, lobster claws, lobster tail, oysters (1pc per person)*

### GRILLED SEAFOOD PLATTERS

*Calamari, octopus, shrimps, scallops; served with sautéed spinach*

## - SALADS -

NO SELECTION NECESSARY

### THE ALIKI

*Seasonal tomatoes, cucumbers, French onions, Kalamata black olives, caperberries, Greek barrel feta, oregano, olive oil*

### CAESAR

*Romaine, Parmigiano Reggiano, prosciutto chip, garlic croutons, anchovy*

## - MAIN COURSES -

SELECT ANY THREE (3) ITEMS:

### 18oz DRY-AGED RIB STEAK

*Choice of starch!*

### 12oz FILET MIGNON

*Garlic mashed potatoes, wild mushrooms, Port-veal reduction*

### O & TERRE

*8oz Filet Mignon with ¼ lb Black Tiger Shrimps; served with wild mushrooms, garlic mashed potatoes*

### 16oz MILK-FED VEAL CHOP

*Québec Veal chop, mascarpone, lemon-sage sauce; buttered linguini with fine herbs*

### SESAME-CRUSTED TUNA

*Panko-crusting rice cake, wakamé, wasabi aioli, ginger, green onions, miso-mirin sauce*

### CHILEAN SEA BASS

*Caramelized garlic, warm lentil-wild mushroom salad, Port-veal reduction*

## - DESSERT -

### NOUGAT GLACÉ

### CHOCOLATE SOUFFLÉ

*Served with vanilla bean ice cream*

BEVERAGE

FILTERED COFFEE | TEA

**\$175**

Applicable taxes & 18% service charge will be added to your bill

## - ADD A PASTA COURSE -

### Gluten Free PENNE POMODORO

*Additional \$12 per guest*

### CAVATELLI

*Additional \$15 per guest*

### LOBSTER RAVIOLI

*Additional \$20 per guest*

*Canapés available upon request!*

*Menu offerings are based on seasonality of product and prices are subject to change*