

## GROUP DINNER MENU \# 1-\$230 PER PERSON

## PASSED APPETIZERS

## Wagyu Sliders

gruyere, crispy onions, horseradish aioli and beef au jus

## Lobster Spoons

Canadian lobster and vermouth beurre fondue

## Yukon Potato Blini

Sturgeon Caviar, Norwegian smoked salmon, house made crème fraiche, deviled egg yolk and chive

## Tuna Sashimi

crispy wonton, avocado-wasabi puree, ginger and ginger chili and ponzu

## Baked Brie

cranberry, braised onion, fig, pecan and crostini

## FIRST COURSE

## Heirloom Beet Salad

whipped ricotta, pine nuts, radicchio, balsamic onions and truffle honey

SECOND COURSE<br>Gnocchi<br>sweet and spicy vodka rose, fresh mozzarella and house made bomba

## MAIN COURSE choice of

## Jumbo Prawn Risotto

blistered cherry tomato, herb risotto, grilled colossal shrimp \& lemon garlic beurre blanc
or
Tempura Tofu
udon noodle \& vegetable stir fry, coconut peanut sauce, praline, chili and cilantro
or
Black Cod
miso, bok choy, spring roll and rice wine beurre blanc
or

## Surf and Turf

filet mignon, colossal shrimp, roasted garlic pomme puree, baby spinach, crispy onions and au jus

## DESSERT choice of

## Peanut Chocolate Bar

Valrhona milk chocolate cremeux, peanut butter shortbread, salted caramel, rice krispies and salted caramel ice cream
or

## Spiced Oat Milk Panna Cotta

Apple compote, pumpkin seed streusel and cranberry-ginger sorbet
or
Fresh Fruit and House Made Sorbet

## GROUP DINNER MENU \#2 - \$180 PER PERSON

## PASSED APPETIZERS

## Wagyu Sliders

gruyere, crispy onions, horseradish aioli and beef au jus

## Lobster Spoons

Canadian lobster and vermouth beurre fondue

Yukon Potato Blini
Sturgeon Caviar, Norwegian smoked salmon, house made crème fraiche, deviled egg yolk and chive

## Tuna Sashimi

crispy wonton, avocado-wasabi puree, ginger and ginger chili and ponzu

## Baked Brie

cranberry, braised onion, fig, pecan and crostini

FIRST COURSE

## Heirloom Beet Salad

whipped ricotta, pine nuts, radicchio, balsamic onions and truffle honey

## MAIN COURSE choice of

Roasted Half Chicken
wild mushroom \& gnocchi ragu, baby spinach and herb au jus
or
Tempura Tofu
udon noodle \& vegetable stir fry, coconut peanut sauce, praline, chili and cilantro
or
Black Cod
miso, bok choy, spring roll and rice wine beurre blanc
or
Filet Mignon
roasted garlic \& scallion pomme puree, baby spinach, crispy onions and Chianti reduction

## DESSERT choice OF

Peanut Chocolate Bar
Valrhona milk chocolate cremeux, peanut butter shortbread, salted caramel, rice krispies and salted caramel ice cream
or
Spiced Oat Milk Panna Cotta
Apple compote, pumpkin seed streusel and cranberry-ginger sorbet
or
Fresh Fruit and House Made Sorbet

## PASSED APPETIZERS

## Wagyu Sliders

gruyere, crispy onions, horseradish aioli and beef au jus

## Tuna Sashimi

crispy wonton, avocado-wasabi puree, ginger and ginger chili and ponzu

## Baked Brie

cranberry, braised onion, fig, pecan and crostini

## FIRST COURSE

## Heirloom Beet Salad

whipped ricotta, pine nuts, radicchio, balsamic onions and truffle honey

## MAIN COURSE choice of

## Roasted Half Chicken

wild mushroom \& gnocchi ragu, baby spinach and herb au jus
or
Tempura Tofu
udon noodle \& vegetable stir fry, coconut peanut sauce, praline, chili and cilantro
or
Branzino
roasted red pepper and caper tapenade, salsa Verde and lemon
or
Filet Mignon
roasted garlic \& scallion pomme puree, baby spinach, crispy onions and Chianti reduction

## DESSERT choice of

Peanut Chocolate Bar
Valrhona milk chocolate cremeux, peanut butter shortbread, salted caramel, rice krispies and salted caramel ice cream
or
Spiced Oat Milk Panna Cotta
Apple compote, pumpkin seed streusel and cranberry-ginger sorbet
or
Fresh Fruit and House Made Sorbet


## GROUP DINNER MENU \#4-\$130 PER PERSON

PASSED APPETIZERS<br>Wagyu Sliders<br>gruyere, crispy onions, horseradish aioli and beef au jus<br>\section*{Tuna Sashimi}<br>crispy wonton, avocado-wasabi puree, ginger and ginger chili and ponzu<br>\section*{Baked Brie}<br>cranberry, braised onion, fig, pecan and crostini

## FIRST COURSE

## Winter Greens

variegated lettuces, apple, pecan, squash, feta, cranberry, red onion and honey mustard vinaigrette

## MAIN COURSE choice of

## Roasted Half Chicken

wild mushroom \& gnocchi ragu, baby spinach and herb au jus
or
Tempura Tofu
udon noodle \& vegetable stir fry, coconut peanut sauce, praline, chili and cilantro
or
Branzino
roasted red pepper and caper tapenade, salsa Verde and lemon
or
Cavatelli
braised lamb neck sugo, chili and whipped ricotta

## DESSERT choice of

Peanut Chocolate Bar
Valrhona milk chocolate cremeux, peanut butter shortbread, salted caramel, rice krispies and salted caramel ice cream
or
Spiced Oat Milk Panna Cotta
Apple compote, pumpkin seed streusel and cranberry-ginger sorbet
or
Fresh Fruit and House Made Sorbet

