



\$55 private dining menu

first course

panko crusted calamari

nam prik salsa & lemon aioli

grilled heart of romaine salad

dried heirloom tomato, roasted tomatoes,
poppy seed crusted goat cheese,
yogurt-chive dressing & balsamic vinaigrette

ginger-carrot soup

velvety mélange of sautéed ginger,
blanched carrots & cream

chicken lettuce wrap

vietnamese spiced, soy & chili oil

entrée

togarashi crusted filet mignon

half pound open flamed grilled,
root vegetable mash, pomegranate demi-glaze & pak choi

misoyaki salmon

miso glazed fillet set atop lo-mein noodles tossed in soy, miso, ginger,
snow peas, red peppers, shiitake mushrooms & bean sprouts

grilled amish chicken breast

lime and red pepper marinated, gruyère cheese gougères,
seasonal vegetable medley & roasted corn cream sauce

dessert

chef scott's trio of desserts

**chef's vegetarian creation available • menus are subject to change
per person pricing includes coffee, tea & soda
and bread service**