



## **\$65 private dining menu**

### **first course**

**tomato bruschetta**  
tomatoes, basil, onions, garlic  
grilled french baguette

**root beer braised beef short rib**  
root beer demi glaze &  
fried matchstick potatoes

**a sushi sampling**  
a variety of four pieces  
wasabi, ginger & soy

### **second course**

**mango-papaya salad**  
shredded cabbage, macadamia nuts, basil,  
mint, serrano peppers tossed in  
skyy pineapple vodka vinaigrette

**grilled heart of romaine**  
dried heirloom, roasted tomatoes  
poppy seed crusted goat cheese,  
yogurt-chive dressing & balsamic vinaigrette

**ginger-carrot soup**  
velvety mélange of sautéed ginger,  
blanched carrots & cream

### **entrée**

**togarashi crusted filet mignon**  
spicy half pound open flamed grilled,  
root vegetable mash, pomegranate demi-glaze & pak choi

**grilled tiger shrimp risotto**  
risotto simmered in shrimp fond, perfumed with truffle oil,  
sauteed fava beans & an orange-plum reduction

**chimichurri barramundi**  
marinated in cilantro, onions, and peppers  
with mexican chalupa & tomato salsa

**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