



\$75 private dining menu

first course

fresh sushi

a four piece selection,
soy, ginger & wasabi

duck rangoons

roasted duck breast, soy, ginger,
togarashi aioli

tuna tartare

olive oil, chives & hot sauce,
wasabi vinaigrette & rice crackers

soup

szechuan beef noodle soup

beef broth with pak choi, peppers, shiitake
mushrooms, szechuan peppercorns,
udon noodles

lobster bisque

sake smoked lobster

salad

grilled heart of romaine salad

dried heirloom, poppy seed crusted goat cheese,
yogurt-chive dressing and
balsamic vinaigrette

mixed green salad

quinoa, grilled asparagus,
northern beans & lemon vinaigrette

entrée

togarashi crusted filet & lobster cake duo

spicy grilled filet paired with lobster cakes,
root vegetable mash, pomegranate demi-glaze & pak choi

sake marinated black cod & shrimp skewer

paired with braised cabbage, cauliflower, leeks, ginger &
green onions. saffron coconut-jasmine rice

lamb chop quartet

herb & salt crusted grilled lamb chops, potato pancakes,
poached yellow beets, broccolini,
kumquat jam, port wine demi glaze

new york strip steak

grilled 12 oz. prime new york, hickory spice rubbed,
morel mushroom sauce,
roasted asparagus & herb fingerling potatoes

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**