

Plated Dinner Menu

Appetizer (Choice of 1 Item)

- Wild Baby Greens with Caramelized Pears, Maytag Bleu Cheese Cranberry Drizzle
- Beefsteak Tomato and Mozzarella Napoleon, Basil Splash Parmesan Crisp
- Lobster Bisque Laced with Cognac
- Smoked Salmon and Potato Napoleon, Crème Fraiche and Caviar
- Wild Mushroom Risotto with Asiago, Truffle Shavings
- Arugula, Baby Bellas and Shaved Fennel Salad, Aged Parmesan Porcini Vinaigrette
- Wild Mushroom and Goat Cheese Tart, Classic Frisee Salad Chive Truffle Oil
- Seared Waku Tuna, Wasabi Soy Crème Fraiche, Kimchee Slaw Ponzu Sauce
- Maryland Style Crab Cake, Pea Tendril and Frisee Salad Chile Garlic Remoulade
- Lobster Ravioli, Crab and Corn Stew (Chowder)

Entrée(Choice of 1 Item)

- Crispy Pekin Duck Breast, Israeli Couscous, Duck Confit Roasted Cippolini Onions, Pomegranate Molasses
\$135.00 Per Guest
- Grilled Veal Chop, Caramelized Onion and Pancetta Polenta Asparagus, Morel Compote
\$135.00 Per Guest
- Roasted Rack of Lamb with Baby Ratatouille, Wild Mushroom Risotto Hendrick's Gin Lamb Jus
\$135.00 Per Guest
- Pan Seared Filet Mignon, Sautéed Baby Spinach Grilled Roma Tomato, Boulangere Potato and Barolo Sauce
\$130.00 Per Guest

- Wasabi Crusted Tuna with Thai Long Beans, Sushi Rice Sake, Ginger Soy Dipping Sauce
\$130.00 Per Guest
- Grilled Halibut with Minted Couscous, Vegetable Tagine
\$125.00 Per Guest
- Seared Atlantic Salmon, Spinach and Wild Mushroom Orzo Wild Mushroom Jus
\$120.00 Per Guest
- Pan Seared Fossil Farms Organic Chicken Breast Truffled Potato Cake Wild Mushroom Compote, Madeira Jus
\$115.00 Per Guest
- Southwest Grilled chicken Breast, Grilled Vegetables, Aztec Rice Blend Avocado and Chile Cream
\$110.00 Per Guest
- Wild Mushroom Ravioli, Roasted Eggplant, Spinach Tomatoes Shitake Mushrooms and Porcini Oil
\$105.00 Per Guest

Dessert (Choice of 1 Item)

- Chocolate Purse, Filled with Chocolate Mousse, Blood Orange Confit
- Caramelized Pear Torte, Rhubarb Consommé
- Carrot Cake with Cheesecake Frosting
- Flourless Chocolate Cake, Macerated Berries
- New York Cheese Cake, Strawberry Compote
- Seasonal Berries and Sorbet in a Chocolate Tuille
- Rustic Apple Tart with Cinnamon Ice Cream
- Seasonal Fruit Tart
- Brewed Coffee, Decaffeinated Coffee
- Selection of Herbal and Imported Teas