



STARTER

Caesar

Baby Romaine Leaf, Monsieur Caesar Dressing,
Aged Parmesan, White Anchovies

Heirloom Tomato Salad

Mixed Organic Heirloom Tomatoes, Mozzarella Cheese,
Olive Oil & Balsamic Vinaigrette

ENTREE

Grilled Salmon

Grilled and Baked with Mango Chutney
Sautéed Spinach, Potato Soufflé

Garlic Chicken Breast

Garlic Seasoned Chicken Breast Pan Seared and Oven Roasted,
Forest Mushroom Cream Sauce, Spinach and Garlic Fried Rice

Braised Short Ribs

Hawaiian Style Soy Marinated Short Ribs,
Sautéed Shitake Mushrooms,
Cherry Tomato & Snow Pea, with Pineapple Fried Rice

DUO OF DESSERT

Chocolate Lava Cake

Rich Chocolate Cake, Warm Liquid Chocolate Caramel Center
Vanilla Gelato

&

Crème Brulee

Vanilla Bean Crème Brulee with Fresh Seasonal Berries

\$60 pp plus tax and 20% gratuity