



APPETIZER

Selection of two appetizers from appetizer list

STARTER

**Caesar**

Baby Romaine Leaf, Monsieur Caesar Dressing,  
Aged Parmesan and Spanish Anchovies

**Shrimp Gazpacho**

Grilled Shrimp Chilled, Diced Tomato, Onion, Celery, Cilantro,  
Lime Clamato Sauce, Avocado, Flour Tortilla

ENTREE

**Grilled Salmon**

Grilled and Baked With Mango Chutney  
Sautée Spinach, Potato Soufflé

**Garlic Chicken Breast**

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

**Sesame Crusted Ahi**

G1 Ahi Sesame Furikake Crusted Pan Seared Lightly,  
Sliced Sashimi Style, Garlic Butter Soy, Bok Choy Salad,  
Edamame Sushi Rice

**Seven Spiced Pork Chop**

Seven Spiced Seasoned Pork Grilled and Oven Roasted,  
Dry Sherry Sauce, French Beans, and Fingerling Potato

DUO OF DESSERT

**Chocolate Lava Cake**

Rich Chocolate Cake, Warm Liquid Chocolate Caramel Center

**Crème Brulee**

Vanilla Bean Crème Brulee with Fresh Seasonal Berries

**\$65 pp plus tax and 20% gratuity**