



PASSED APPETIZERS

Filet & Chicken Satays

Jalapeno Poppers

Fresh Jalapeno Stuffed with Crab, Spicy Tuna,
and Cream Cheese Lightly Tempura,
Drizzled with Kabayaki Sauce and Spicy Aioli

STARTER

Served with Hot Bread & Whipped Butter

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

ENTRÉE

Grilled Salmon

Sautéed Summer Squash, Cherry Tomatoes,
Israeli Couscous Tomato Jam

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

Beef Tenderloin Filet

Grilled and Oven Roasted, Shitake Demi Glaze
Garlic Mashed Potato, Grilled Asparagus

TRIO 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

\$90 per person plus tax and 20% gratuity