



Appetizer
(choose one)

Trio of Cold Soups
Carrot Ginger, Tomato Basil and Vichyssoise

Poached Pear Anjou Salad
Roquefort Cheese, Baby Field Greens and Pear Vinaigrette

Ahi Tuna Tacos
Spicy Ahi Tuna Tartar, Avocado and Cilantro

Prosciutto & Melon
Crostoni, Boursin Cheese and Clover Honey

Wine Pairing

Rombauer, Sauvignon Blanc / Napa Valley, 2015

Main Course
(choose one)

Grilled Flat Iron Steak
Gratin Dauphinois, Haricot Verts and Cabernet Bearnaise Aioli

Risotto with Pan-Seared Nantucket Sea Scallops
Corn Ristotto and Applewood Smoked Bacon, Cider Reduction

Roasted Rack of Lamb
Japanese-Style Ratatouille, Confit of Fingerling Potatoes with Onion, Garlic, Parsley and Lamb Au Jus

Madras Yellow Chicken Curry
Jasmine-blend Rice, Cucumber Raita, Kumquat Pineapple Chutney, Pappadam Flatbread & roasted Cashews

Wine Pairing

Côtes des Rhône, Domaine De Rabusas, Cabernet Sauvignon / Laudin, France, 2013,

Dessert

Crêpe Au Chocolate, Almond Ice Cream in a Tulip

39.00 per person / plus tax and gratuity

59.00 per person / plus tax and gratuity (Includes wine pairing)

Menu items cannot be split. No Substitutions