

# PLATED MENU

## 1st Course

### **Rolled Confit Salmon**

served with a pomelo honey dressing

## 2nd Course

### **Beet and Arugula Salad**

roasted beets, arugula, pea shoots, goat cheese, walnuts,  
topped with a balsamic reduction

## 3rd Course

### **Filet Mignon**

prime beef tenderloin seasoned with rosemary and  
garlic

### **Lobster Tail**

served with herb and garlic butter

### **Lamb Chops**

sous vide lamb chops seasoned with the Chef's  
special herbs

### **Mushroom Wellington** (vegetarian or vegan option available)

A trio of mushrooms sauteed with onions, garlic and  
rosemary, wrapped in a puff pastry shell

All entrees are served with buttered mashed potatoes,  
asparagus, and julienne carrots.

## 4th Course

### **Sacher Torte**

sacher torte chocolate cake served with a raspberry  
sauce

\$89.50 per person  
Plus 15% service fee and 5% tax  
25 guest menu minimum

