



Pass Around Service - \$15/person

*Great Way For Staggered Arrivals to Enjoy a Nibble Before The Tardy Arrive
Our menu changes everyday and passaround packages can vary from day to day.*

Choose 4 items:

Assorted Sushi, Vietnamese Fresh Shrimp Spring Rolls, Crabcakes, Sausage Stuffed Mushrooms, Shrimp Cocktail, Spanokopitas, Bacon Wrapped Scallops, Panko Crusted Lobster Nuggets, Perogies, Egg Rolls, Oysters, Fruit de Mer Platters, Korean BBQ Beef Skewers, Chicken Satay

Sample Prix-Fixe Dinners - \$74.95/person

First Course

- * Soup of the Moment: Roasted Cauliflower (GF)
- * Organic Baby Greens tossed with sliced Bartlett pears, bleu cheese crumbles, toasted pecans & lemon scented EVOO (GF)
- * Traditional Caesar Salad with herbed croutons & reggiano sprinkles

Entree Course

- * Grilled Filet of Beef with Roquefort crumbles, mashed potatoes, sauce bordelaise & fresh market vegetables (GF)
- * Herb Crusted Grouper with sauce beurre blanc & red bliss mash
- * Grilled Yellowfin Tuna over polenta with a ruby grapefruit, baby arugula & ricotta salata salad
- * Ginger Currant Stuffed Salmon in puff pastry with a chive plate sauce, fingerlings & asparagus
- * Early Spring Vegetables Tossed In a soy-orange glaze over rice noodles topped with sesame seeds & pickled carrots
- * Grilled Chicken over polenta, spinach & roast tomato Madeira sauce (GF)

Third Course

- * Key Lime Pie
- * French Vanilla Cheesecake
- * Dark Chocolate Mousse with fresh berries (GF)
- * Profiterole with chocolate sauce & sugared almonds (N)

Substitutions Politely Declined. While Modifications and Alterations May Seem Easy To Accommodate, These Requests Compromise The Unique Characteristics Of Our Cuisine and The Efficiency Of Our Service. Parties Of Five Or More A 20% Gratuity Is Added To The Bill Of Fare. \$10 Split Plate Fee Is Available.