



Dinner- Sample Menu (\$55 per person)
Appetizers to Share

Crispy Dungeness Crab “Poppers”

Filet Mignon ‘Potstickers’

Number ‘1’ Tuna Tartar

Caprese Skewers

Salad

Caesar on Romaine

Creamy garlic caesar dressing, house crouton, shaved grana parmesan

Main Dish

Grilled Filet Mignon

Creamy potato gratin, shiitake mushrooms, red wine demi glace, bearnaise

Grilled Fresh Atlantic Salmon

Rosemary-olive oil crushed potatoes, grilled scallions, romesco sauce

Roasted Chicken Breast

Garlic mashed potatoes, pan-drip’n gravy, asparagus

Seared Ahi Tuna

Sashimi grade tuna, sushi rice, baby spinach, sesame-ginger-garlic sauce

Grilled Vegetable Napoleon

Layers of phyllo dough, mixed grilled vegetables, roasted red pepper sauce

Dessert

French Quarter Chocolate ‘Bomb’

Guittard chocolate ganache, raspberry sauce & crème anglaise

Housemade Cheesecake with Strawberry Sauce