



## *Executive Menu (\$80 per person)*

### *Passed Appetizers - Select Four-*

**Crispy Dungeness Crab “Poppers”** - **Teriyaki Skirt Steak Satay** - **Filet Mignon ‘Potstickers’** - **Number ‘1’ Tuna Tartar** - **Caprese Skewers**  
**Chilled Jumbo Gulf Prawns with Cocktail Sauce** - **Smoked Salmon on Crispy Potato Cakes** - **“Gougeres” Fancy French Cheese Puffs**

### *Salad or Soup - Select Two-*

#### **Lil’ Gem Salad**

Fuji apples, hazelnuts, aged white cheddar, cider dressing

#### **Chilled Jumbo Asparagus Salad**

Citrus and fennel

#### **Dungeness Crab Bisque**

Herb crab beignets

### *Main Dishes*

#### **Seared Ahi Tuna**

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

#### **“Land and Sea”**

Grilled filet mignon bordelaise sauce &  
“laughing bird” caribbean shrimp with champagne and chervil

#### **Slow Roasted Prime Rib**

Truffled mashed potatoes, grilled asparagus

#### **Lightly Smoked Duck Breast**

On polenta with balsamic-rosemary roasted shallots & grapes

#### **Pan Roasted Australian Sea Bass**

On wild mushroom risotto, crispy leeks & tarragon

#### **Grilled Vegetable Napoleon**

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

### *Trio of Mini Desserts*

**Warm Devil’s food cake with caramel sauce**

**Strawberry cheesecake**

**White chocolate-butterscotch pudding**