



Dinner

Three course plated dinner

Three Course (Choose One Appetizer, One or Two Entrées, One dessert) \$75

Four Course (1 appetizer, 1 appetizer, 1 entrée, 1 dessert) \$87

Additional choices are \$12.00 each
Excluding Tax, Service Charge and Beverages
** Most Popular

Appetizer

Malpeque Oysters mango and passion fruit mignonette

Chilled Shellfish Tasting Classic Cocktail, and Caper Rémoulade

(\$5.00 per person supplement/\$10.00 per person with Lobster)

****Yellow Fin Tuna "Niçoise"** Fennel-Coriander Crusted & Tartare, Heirloom Tomato, Tapenade Mayonnaise, White Anchovy

****Baby Spinach Salad** Warm Four Minute Egg, Grilled Portobello Mushrooms, Smoked Bacon Vinaigrette

Chilled Corn Chowder Maine lobster and avocado

Baby Iceberg Lettuce Applewood Smoked Bacon, Tomatoes, Point Reyes Blue Cheese

Red Oak And Roasted Beet Salad with Walnuts, Pears, Goat Cheese & Sherry Shallot Vinaigrette

****Spiral Path Farm's Mixed Greens and Herbs Salad** Citrus & Dijon Vinaigrette, Shaved Fennel

Roasted Foie Gras Cornbread, Duck Confit, Caramelized Apples and House Made Brioche *(\$7.00 per person supplement)*

Beef Tartare Fennel and Spanish Onion Soubise, Horseradish Foam, Crisp Salt and Pepper Potato Chip

Braised Oxtail Scallops, and Grilled Bone Marrow, Horseradish Potato Foam

Entree

****Grilled Beef Tenderloin "European Cut" 11oz.** Sweet Caramelized Shallot, Red Wine Natural

Roasted Wellington Farms Chicken Fava Bean, Morel, Gnocchi and Braised Swiss Chard

Sturgeon Parma Ham Wrapped

Sheep's Milk Ricotta Tortelloni Marcona Almonds, Fresh Peas, and Broccoli Rabe ***Vegetarian

Rosemary Basted Veal Porterhouse Creamy Peppercorn Natural

Grilled Filet and Butter Braised Lobster

(\$10.00 per person supplement)

Dry Aged Rib-Eye Confit Red Torpedo Onions

****New York Strip Steak** Coriander and Lime Butter, Roasted Garlic

Marinated Grilled Hanger Steak

Roasted Atlantic Salmon Sweet Corn Puree, Black Truffle

Grilled Yellow Fin Tuna Steak Soy-Lime Butter

****Pan Roasted Halibut** Salsa Verde

Sides: A Selection of Chef's choice family style sides included.

Dessert

****Classic Style Cheesecake** Macerated Strawberries

Hazelnut Pyramid Praline Anglaise, Warm Chocolate Ganache, Crisp Phyllo Tuiles

Crème Brulée (Choose One Flavor) Classic Vanilla, Orange-Basil, or Espresso with Cinnamon Foam

Chocolate Peanut Terrine Sweet Cream and Milk Chocolate

****Seasonal Fruit Cobbler**

****Meyer Lemon Tart** Blackberry Citrus Salad and Lemon Sabayon

Buffet Dinner

****25 Guest Minimum****

Two Entrée Dinner \$80.00 Per Person (Please choose 2 salads, 2 entrées, 1 starch, 1 vegetable and 3 desserts)
Three Entrée Dinner \$85.00 Per Person (Please choose 3 salads, 3 entrées, 2 starches, 2 vegetables and 4 desserts)

Salad

Red Oak And Roasted Beet Salad with Walnuts, Pears, Goat Cheese & Sherry Shallot Vinaigrette
Shaved Fennel and Arugula with Blood Orange Vinaigrette
CP Caesar Salad chopped Romaine, house-made Caesar dressing, grated Parmesan
Spinach Salad with Warm Bacon Vinaigrette
Spiral Path Farm's Mixed Greens and Herbs Salad Citrus & Dijon Vinaigrette, Shaved Fennel
Baby Iceburg Lettuce Applewood Smoked Bacon, Tomatoes, Point Reyes Blue Cheese

Entrée

Grilled Beef Tenderloin, "European Cut" Sweet Caramelized Shallot, Red Wine Natural
Roasted Wellington Farm's Chicken braised celery hearts and black truffles
Sturgeon Parma Ham Wrapped
Sheep's Milk Ricotta Tortelloni Marcona almonds, fresh peas, and broccoli rabe
Veal Loin Rosemary Basted
Dry Aged Rib-Eye Confit of Red Torpedo Onions
Grilled Angus Sirloin Roasted Garlic
Marinated Grilled Hanger Steak
Roasted Atlantic Salmon Sweet Corn Puree, Black Truffle
Grilled Yellow Fin Tuna Steak Soy-Lime Butter

Vegetable

Garlic Scented Broccoli Rabe
Green Asparagus with Dijon Butter
Haricot Verts Amandine
Roasted Baby Vegetables
Creamed Spinach
Assortment of Sautéed Mushrooms

Starch

Aged Vermont Cheddar and Yukon Gold potato gratin
Roasted Fingerling Potatoes "Boulangère"
Yukon Gold Potato Puree
Sweet English Pea Risotto with Morel Mushrooms
Creamy Mascarpone Polenta

Dessert

Classic Style Cheesecake Macerated Strawberries
Hazelnut Pyramid Praline Anglaise, Warm Chocolate Ganache, Crisp Phyllo Tuiles
Trio of Crème Brulée (Choose One Flavor) Classic Vanilla, Orange-Basil, or Espresso with Cinnamon Foam
Chocolate Peanut Terrine sweet cream and milk chocolate
Seasonal Fruit Cobbler
Meyer Lemon Tart with Blackberry Citrus Salad and Lemon Sabayon