

ENTRÉES SELECTIONS

BEEF ENTRÉES

- Shallot crusted seared beef tenderloin cauliflower potato gratin,
glazed brussel sprouts, carrots
red wine sauce
- Grilled beef tenderloin cheddar potato cake, roasted cipolini,
baby seasonal vegetables
red wine demi-glace
- Steakhouse strip 12 ounce NY strip, blue cheese butter, twice baked potato, grilled asparagus,
wild mushroom ragout
bordelaise sauce
- Slow roasted braised beef short rib roasted root vegetable,
herb risotto, horseradish cream
braising sauce
- Moroccan spiced rack of lamb carrot hummus, braised greens,
plum and raisins, mint jus, cucumber gremolata

POULTRY ENTRÉES

- Stuffed breast of chicken artichoke, roasted red pepper,
garlic & herb polenta, warm olive
sundried tomato vinaigrette
- Citrus brined seared chicken breast shallot confit
herb marbled potatoes, grilled artichokes, carrot purée
madeira wine sauce
- Seared duck breast confit leg, wild rice
roasted grapes, braised greens
duck jus

SEAFOOD ENTRÉES

- Seared red snapper herb quinoa, spinach, fennel
tomato ragú
- Bell pepper crusted grilled salmon herb mascarpone polenta,
seared baby fennel, pearl onion, tomato
lemon caper butter sauce
- Chili miso glazed grouper coconut forbidden rice
baby bok choy, tomato
lemongrass ginger butter sauce
- Basil and parmesan crusted sea bass with wild mushroom and
pea bread pudding, cherry tomato, seasonal vegetables,
orange beurre blanc
- Diver scallops roasted cauliflower purée and florets,
pine nuts, golden raisins, brown butter

VEGETARIAN ENTRÉES

- Tuscan ratatouille tart quinoa pilaf, seasonal vegetables,
red pepper vinaigrette
- Yucatan roasted corn and black bean tart
cilantro scented brown rice, grilled asparagus
salsa fresca

VEGAN ENTRÉES

- Grilled tofu steak forbidden rice, candied orange
baby bok choy, tom kha
- Roasted vegetable tian quinoa pilaf, seasonal vegetables,
oven dried tomato, red pepper coulis
- Curry spiced zucchini potatoes and peas in flour tortilla