



## Group Title Here—\$50/person<sup>++</sup>

### Starters:

*Choice of:*

#### **Shrimp Scampi**

soy bean mushroom medley,  
lemon garlic butter sauce

#### **Moules à la Grecque**

prince edward mussels, steamed in fennel, caramelized  
shallots, garlic and white wine broth

#### **Artisan Cheese and Charcuterie Plate**

housemade pâtés, festive olive blend, whole wheat walnut bread, balsamic essence

### Second Course:

*Choice of:*

#### **Bungalow Salad**

mixed greens, baby tomatoes, crumbled feta cheese,  
candied walnuts, balsamic vinaigrette

#### **Soup du Jour**

housemade soup of the day

### Entreés:

*Choice of:*

#### **Roasted Half Duck**

garlic pommes puree, assorted baby  
vegetables, choice of cumberland sauce,  
pepper rum glaze, & orange sauce

#### **Herb Roasted Poussin Chicken**

parisienne parsley gnocchi, baby vegetable medley,  
wild mushroom reduction

#### **Citrus Crusted King Salmon**

haricot verts, potato croquette, kalamata olive tapenade

#### **8 oz. Angus Filet Mignon**

shaft blue cheese potato rösti, asparagus, red wine sauce

### Happy Endings:

*Choice of:*

#### **Sorbet Trio**

pineapple mint essence, fresh seasonal berries

#### **Tahitian Vanilla Crème Brûlée**

fresh raspberries

#### **Chocolate Mousse**

light, creamy, whipped chocolate dessert, a 30-year house specialty

## Add Wine Pairings for \$20/person

<sup>++</sup>menu price does not include beverages, tax or gratuity. for your convenience, a suggested 18% gratuity is added to parties of 6 or more, payment of gratuity is not mandatory

*Executive Chef Paul Niles*