



Group Title Here—\$60/person

Starters:

Choice of:

Artisan Cheese and Charcuterie Plate

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

Shrimp Scampi

soy bean mushroom medley, lemon garlic butter sauce

Lobster Bisque

served with fresh maine lobster meat

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

Pan Seared Pacific Seabass

roasted assorted baby potatoes, lightly sautéed pea shoot greens, lemon paprika vinaigrette

Herb Roasted Poussin Chicken

parisienne parsley gnocchi, baby vegetable medley, wild mushroom reduction

Braised Kobe Short Ribs

white truffle pommes puree, baby red chard, sauce espagnole

8 oz. Angus Filet Mignon

shaft blue cheese potato rösti, asparagus, red wine sauce

Citrus Crusted King Salmon

haricot verts, potato croquette, kalamata olive tapenade

Happy Endings:

Choice of:

Flourless Chocolate Cake

chocolate ganache icing, blackberry syrah compote

Tahitian Vanilla Crème Brûlée

fresh raspberries

Sorbet Trio

pineapple mint essence, fresh seasonal berries

Add Wine Pairings for \$20/person

++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