

*\$65 Dinner Option*  
*(per person excluding tax and service charge)*

*Starter Buffet, Firsts Course - select two*

NORTH ATLANTIC SMOKED SALMON SERVICE  
CRISP FRIED CALAMARI  
GRILLED SHRIMP SATAY WITH ANCHO CHILI DIPPING SAUCE  
FRESH MOZZARELLA AND ROASTED PEPPERS  
WARM GRILLED ASPARAGUS WITH SHIITAKI MUSHROOMS AND GRANA PADANO  
TOMATO AND BASIL BRUSCHETTA  
BEEF CARPACCIO WITH HORSERADISH SAUCE ON BAGUETTE ROUNDS

*Second Course - select one*

CREATIVE SOUP OF THE DAY  
MESCLUN FIELD GREENS  
CLASSIC CAESAR  
CREAMY BLUE CHEESE ICEBERG WEDGE

*Third Course - select three*

PAN ROASTED BISTRO CHICKEN WITH NATURAL PAN AU JUS  
FRESH PAPPARDELLE WITH CLASSIC RAGU BOLOGNESE  
OVEN ROASTED PRIME RIB OF BEEF WITH NATURAL AU JUS AND HORSERADISH SAUCE  
GRILLED BLACK ANGUS NY STRIP STEAK WITH ROASTED GARLIC BUTTER  
WASABI CRUSTED YELLOWFIN TUNA FILET WITH SPRING ROLL  
GRILLED FILET MIGNON WITH SHIITAKI MUSHROOMS  
SEARED SEA SCALLOPS WITH MANGO CREAM AND TOASTED COCONUT ON JASMINE RICE

*Sides - select two*

BUTTERY WHIPPED POTATOES, HERB ROASTED RED BLISS POTATOES  
OLIVE OIL AND GARLIC SAUTEED BROCCOLI RABE, SEASONAL VEGETABLE SAUTEE  
SAUTEED BABY SPINACH

*Fourth Course - select two*

KEY LIME PIE  
PEANUT BUTTER MOUSSE TERRINE WITH CHOCOLATE GANACHE  
NEW YORK STYLE CHEESE CAKE  
VANILLA OR CHOCOLATE ICE CREAM  
TAHITIAN VANILLA BEAN CREME BRULEE  
FRESH BERRIES AND CREAM

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COFFEE, TEA