

butterfly

starters

(select one)

field greens salad with
shallot thyme vinaigrette and parmesan croutons

or

new england clam chowder in
sourdough bread “bowl” with shrimp and bacon

entree

(select one)

pan fried shanghai noodles with seasonal vegetables and toasted garlic

or

butterfly “shaking beef” cobb salad with prosciutto and a poached egg

or

grilled chicken salad club sandwich with
sliced avocado, swiss cheese, apple wood bacon and steak fries

or

tumeric grilled snapper with sizzling onions and herbs, a bowl of rice noodles and classic
vietnamese “nuoc mam” sauce

dessert

classic crème brûlée

\$24 per person

butterfly

appetizers

(family style)

sesame coated edamame with hawaiian clay salt
duck confit spring rolls with chinese mustard and honey dipping sauce
fire fried calamari with tobasco remolaude and toasted garlic
kalua pig with butter lettuce cups and hoisin dipping sauce and cashews

entree

(select one)

pan fried shanghai noodles with seasonal vegetables and toasted garlic
or
butterfly “shaking beef” cobb salad with proscuitto and a poached egg
or
grilled chicken salad club sandwich with
sliced avocado, swiss cheese, apple wood bacon and steak fries
or
tumeric grilled snapper with sizzling onions and herbs, a bowl of rice noodles and classic
vietnamese “nuoc mam” sauce

desserts

(select one)

warm chocolate torte with mitchell's coffee ice cream and raspberries
or
classic crème brûlée

\$28 per person