



Executive Menu (\$80 pp excluding tax and gratuity)

Passed Appetizers -Select Four-

Crispy Dungeness Crab “Poppers” - Teriyaki Skirt Steak Satay - Filet Mignon ‘Potstickers’ - Number ‘1’ Tuna Tartar - Caprese Skewers
Chilled Jumbo Gulf Prawns with Cocktail Sauce - Smoked Salmon on Crispy Potato Cakes

Salad or Soup

Butter Lettuce Salad

Tart green apple, goat cheese, candied pecans, apple-vanilla seed vinaigrette

Dungeness Crab Bisque

fresh Dungeness crab

Main Dishes -Select Three-

“Land and Sea”

Grilled filet mignon bordelaise sauce &
“laughing bird” caribbean shrimp with champagne and chervil

Slow Roasted Prime Rib

Garlic mashed potatoes, grilled asparagus,
creamy horseradish, au jus

Seared Ahi Tuna

Sashimi grade tuna, sushi rice, baby spinach, sesame-ginger-garlic sauce

Fresh Grilled Alaskan Halibut

Coconut rice, seasonal vegetable, mango salsa, homemade citrus ponzu sauce

Rack of Lamb

Served with Gratin Potatoes, haricot vert, mustard demi glace

Baked Eggplant Napoleon

Crispy panko crusted eggplant, layers of sautéed mushrooms, herbed goat cheese,
creamed fresh organic baby spinach, roasted red pepper vinaigrette

Trio of Mini Desserts

New Orleans Warm Bread Pudding

Key Lime Pie

Chocolate Mousse