

PACIFIC

1ST COURSE

LOBSTER SALAD

mixed greens, lemon and chive vinaigrette

MUSHROOM SOUP

truffle chantilly

2ND COURSE

ROASTED VEGETABLE AND GOAT CHEESE TARTE

fresh herbs, mixed greens

3RD COURSE

choose one:

RACK OF LAMB

crusted with dijon and fresh herbs,
provençal tomato, baby bell peppers, french green beans,
roasted fingerling potatoes

SEARED SABLEFISH

piquillo pepper vinaigrette,
provençal tomato, baby bell peppers, french green beans,
roasted fingerling potatoes



WILD MUSHROOM RAVIOLI WITH WILD PACIFIC PRAWNS

white wine, butter sauce with garlic, fresh tomato and herbs

4TH COURSE

FONDANT AU CHOCOLAT

rich chocolate mousse, palmier cookie

\$110 PER PERSON

This menu is for large parties of 8 to 80 people. | 20% service charge, 2% booking fee, and taxes will be added to the bill. | We ask that you confirm the number of people in your party one day prior to your reservation, as the confirmed number of people is the minimum number you will be billed for. | A deposit is required upon booking.

Separate bills are not available for groups larger than 8. | Subject to change without notice.