

YALETOWN

1ST COURSE

choose one:

CRAB AND SHRIMP CAKE

house made aioli, seasonal slaw

MUSHROOM SOUP

chive chantilly

2ND COURSE

choose one:

SEARED SABLEFISH

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

BEEF TENDERLOIN

black peppercorn, thyme, red wine jus,
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

3RD COURSE

FONDANT AU CHOCOLAT

rich chocolate mousse, palmier cookie

\$93 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.