

PACIFIC

APPETIZER

LOBSTER SALAD

mixed greens
lemon and chive vinaigrette



FISH COURSE

SHELLFISH STEAMER

scallop, prawn, clams, mussels, white wine, garlic, lemon, herbs, tomatoes

MAIN COURSE

FRESH HERB CRUSTED LAMB

seasonal vegetables, smoked mash
stuffed new potatoes

SEARED SABLEFISH

piquillo pepper vinaigrette, seasonal vegetables, new potatoes



DESSERT

FONDANT AU CHOCOLAT

rich chocolate mousse, palmier cookie

\$96 PER PERSON

This menu is for large parties of 25 to 80 people. | 20% gratuity 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 payable by credit card is required upon booking. |

Separate bills are not available for groups larger than 6. | Subject to change without notice.