

COURSE 1

SEAFOOD

Jumbo Lump Crab Cake With Citrus Cabbage Slaw, Avocado Aioli and Micro Basil

Maryland Style Jumbo Lump Crab Cake With Warm Corn Bisque And Cherry Tomato Confit

VEGETARIAN

Roasted Portobello With Avocado Hummus, Fried Pita, Feta And Tomato

Butternut Squash Tortellini With Brown Butter Sauce, Arugula And Parmesan

COURSE 2

SALADS

Baby Lettuces With Cherry Tomatoes, Dried Cherries, Candied Walnuts, Hearts Of Palm And Champagne Honey Vinaigrette

Arugula Salad With Watermelon, Peaches, Feta Cheese, Cucumber And Sesame Vinaigrette

Mesclun Greens With Candied Walnuts, Hearts Of Palm, White Peach, Cranberries And Honey Champagne Vinaigrette

Ultimate Salad With Romaine, Iceberg, Olives, Cucumber, Roasted Corn, Scallions, Tomato, Hearts Of Palm And Oregano Dressing

Seasonal Greens With Candied Walnuts, Bosc Pears, Red Endive, Pickled Carrots And Caramelized Honey Vinaigrette,

Simple Greens With Arugula, Little Gem Lettuce, Cherry Tomatoes, Hearts Of Palm, Shaved Carrots, Croutons And Avocado Vinaigrette

Boston Bibb Lettuce With Crispy Pork Belly, Cherry Tomatoes, Mango, Butternut Squash And Black Bean Ginger Vinaigrette

Burrata With Heirloom Tomatoes, Wild Arugula And Aged Balsamic Vinegar

COURSE 3

BEEF

Allen Brothers Prime Tenderloin With 'Loaded' Yukon Gold Baked Potato, Mushroom Rockefeller Tart And Asparagus Bearnaise

Roasted Prime Beef Tenderloin With Roasted Garlic Glaze, Chimichurri Potatoes And Cherry Tomatoes

Roasted Beef Tenderloin With Truffle Butter, Duck Confit Fried Rice, Glazed Asparagus And Miso Ginger Sauce

SURF N TURF

Prime Beef Tenderloin & Chilean Sea Bass With Dungeness Crab Cake, Bonito Better, Asparagus And Peppercorn Sauce

Surf N Turf With Allen Brothers Filet Mignon, Stuffed Lobster Tail, Grilled Asparagus, Roasted Potatoes And Soy Bearnaise

SEAFOOD

Fennel Crusted Scottish Salmon With Sweet Basil Coulis

Miso Chilean Seabass With Roasted Brussels Sprouts

Miso Chilean Sea Bass With Sugar Snap Peas And Tobacco Lime Sauce

Pan Roasted Chilean Sea Bass With Asparagus Coulis And Saffron Orzo



COURSE 3 **VEGETARIAN**

Vegan Roasted Sweet Potato Salad With Roasted Sweet Potatoes, Avocado, Black Beans, Black Tuscan Kale And Creamy Lime Vinaigrette

Toasted Quinoa Salad With Asparagus, Goat Cheese, Kalamata Olives And Lemon Thyme Vinaigrette

Shaved Brussels Sprouts With Candied Walnuts, Cherry Tomatoes, Avocado, Banana Peppers And Balsamic Ranch Dressing

Kung Pao Tofu With Asparagus, Broccoli, Chili Threads, Toasted Peanuts And Housemade Kung Pao Sauce

Thai Cauliflower Curry With Golden Raisins, Coconut Milk, Sweet Potato, Lemongrass And Palm Sugar

Penne Pasta With Spicy Vodka Sauce, Sweet Peas And Pecorino Romano Cheese

Udon Noodles With Crispy Tofu, Spinach, Miso Eggplant And Mushroom Dashi

Rigatoni Primavera With Seasonal Grilled Vegetables, Tomato Basil And Lemon

Portabella Mushroom Fajitas With Heirloom Corn Tortillas, Feta Cheese, Tomatillo Salsa And Caramelized Onions

Crispy Cauliflower Parmesan With 24-hour Tomato Sauce, Fresh Mozzarella And Basil

Chicken Fried Portabella Mushrooms With Grilled Asparagus, Robuchon Potatoes And Mustard Mushroom Gravy

Stir Fried Tofu With Carrots, Snow Peas, Scallion, Ginger, Jasmine Rice And Cantonese Orange Sauce

Vegetable Lasagna With Grilled Squash, Eggplant, Zucchini, Herbed Ricotta, San Marzano Tomato And Smoked Mozzarella

COURSE 4 **DESSERTS**

Cheesecake Trio With Mango, Pistachio And Lavender Honey

Lemon Basil Panna Cotta With Roasted Strawberries

Pina Colada White Chocolate Mousse Tartlet With Lime And Pineapple

Mexican Chocolate Cake With Dark Chocolate Mirror Glaze

Valrhona Chocolate Espresso Tart With Crushed Chocolate Covered Espresso Beans And Vanilla Gelato

