



Late Seating

1st Course

Salad

Garden salad- mixed greens, sweet peppers, pickled radishes, red onion, mushrooms, cashews, and goat cheese with a citrus herb vinaigrette

Soup

Bouillabaisse-halibut, shrimp and mussels steamed in a light tomato broth with sautéed veggies

2nd Course

Beef Tart

Cajun dusted beef pan seared with leeks, sundried tomato, and pancetta served in a butter puff pastry shell and topped with béarnaise sauce

Prawns

Pan seared Tiger prawns marinated in garlic, ginger, soy, and sesame oil. Served on a bed of fettucine pasta tossed in a herb and lemon infused olive oil.

3rd Course

Steak au poivre

9oz AAA Black Angus Reserve beef tenderloin pan seared and served with a mushroom ragout, beef and red wine reduction finished with butter and crispy leeks

Duck

Duck confit pappardelle pasta with debreizini sausage, shallots, garlic, green peas, and herb roasted tomato tossed in a duck au jus

Salmon Wellington

Charbroiled fresh Atlantic salmon topped with a spinach and chive mousse, and puff pastry. Served with grilled mediterranean salad finished with garlic herb oil

Chicken Suprême

Oven roasted chicken breast with a house made bacon and cheddar velouté

Dessert

Chefs trio