

## ***3-Course Dinner Menu***

***40 per person Sun - Thurs***

***45 per person Fri & Sat***

### ***1st Course***

#### ***Seared ahi tuna\****

Sesame seeds / seaweed salad / pickled ginger / wasabi

#### ***Southwestern chicken spring rolls***

Chipotle garlic cream

#### ***Pan seared pork satay***

cucumber onion salad / peanut sauce

### ***2nd Course***

#### ***Pan-roasted filet mignon\****

Mushroom risotto / asparagus / blue cheese / port wine sauce

#### ***Grilled sea scallops with mango cream***

Toasted pistachio pearl cous cous / asparagus straws

#### ***Oven roasted salmon topped with sauté shrimp & mushrooms\****

Jasmine rice / grilled zucchini / lemon white wine butter

#### ***Wild mushroom ravioli***

Cognac cream / sauté spinach / toasted walnuts

### ***3rd Course***

#### ***Coconut sorbet***

#### ***Tiramisu***

Ladyfingers / coffee / marsala  
chocolate / mascarpone

#### ***Chocolate bread pudding***

chocolate sauce / vanilla ice cream

\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.