

## Five Course Dinners

#1

Roasted Fig & Goat Cheese Bruschetta

Petite Lobster in Puff Pastry

Grilled Duck Salad with Dried Cherry Pinot Noir Vinaigrette

Butternut Squash & Wild Mushroom Risotto

Stuffed Leg of Lamb with Rosemary infused Syrah Reduction

Roasted King Salmon on Braised Fennel

Rustic Apple Tart

\$50.00

#2

Hoisin Infused Diver Scallops

Grilled Duck Salad with Dried Cherry Pinot Noir Vinaigrette

Portobello Risotto

Wild Salmon with Syrah Wild Mushroom Ragout

Roasted Pork Tenderloin with Syrah Santa Rosa Plum Reduction

Chocolate Soufflé Cake

\$51.00

#3

Scallop & Prawn Pate

Lobster Salad with Apricot Walnut Vinaigrette

Wild Mushroom Pappardelle

Wild King Salmon with Blackberry Glaze

Pork Tenderloin with Diana Sauce

Dried Cherry Bread Pudding

\$55.00

All prices are per person. Tax (7.75%) and 20% gratuity will be added to food total.  
Staff for off-site events is arranged on an individual basis.