



\$74

DOUBLE DECKER

Oysters, Little Neck Clams, Jumbo Shrimp, Mussels
Alaskan King Crab Legs, Sea Bass Ceviche, Lobster

APPETIZER

Choice of:

MESCLUN GREENS

Fine Herbs, White Balsamic Vinaigrette

BUTTERNUT SQUASH SOUP

Glazed Chestnuts, Duck Prosciutto

CAESAR SALAD

Lemon Confit, White Anchovies, Parmesan

ENTRÉE

Choice of:

STUFFED ORGANIC CHICKEN

Chestnuts, Yams, Pearl Onions, Green Apple, Cranberry Jus

CHILI-CINNAMON GLAZED CHILEAN SEA BASS

Potato Wrapped Shrimp, Baby Bok Choy,
Miso-Lemongrass Nage

WARM SMOKED SALMON MEDALLIONS

Butternut Squash, Maple-Yuzu Foam, Brioche Croutons

BUCATINI PASTA

Short Rib Ragu

DESSERT

Choice of:

WARM VALRHONA CHOCOLATE BRIOCHE PUDDING

Tahitian Vanilla Ice Cream, Macerated Raspberries

BANANA CREAM PIE

Vanilla Pastry Cream, Fresh Bananas, Ginger Snap Crust,
Vanilla Chantilly, Chocolate Shavings

Executive Chef Thomas Ciszak