



Entrées

Seafood

Salmon

Wild salmon with an orange citrus glaze

Salmon

Wild salmon with a tarragon butter

Salmon

Wild salmon with a pesto sauce

Chilean Sea Bass

Drizzled with a miso glaze

Halibut

Wild Alaskan Halibut served with a grapefruit beurre blanc

Halibut

Miso encrusted wild halibut served on a bed of udon noodles and a shiitake miso broth

Chicken

Italian Chicken

Tender boneless skinless chicken breasts sitting on top of pappardelle noodles, topped with a balsamic glaze, arugula and parmesan shavings

Roasted Citrus Chicken

Mouthwatering roasted chicken with lemon and herbs

Chicken Pot Pie

Traditional chicken pot pie with a little spice



Entrées Cont'd

Beef

Filet Mignon

With a pomegranate/port reduction sauce

Filet Mignon

With Porcini mushrooms

Filet Mignon

With a Roquefort Blue sauce

Short Ribs

Braised for hours in a red wine sauce so they are so tender that you don't need a fork

Lamb

Rack of Lamb

New Zealand lamb with a refreshing mint basil sauce

Rack of Lamb

New Zealand lamb marinated in rosemary and garlic

Lamb Ragù

Braised lamb shank on a bed of pappardelle noodles

Pork

Pork Tenderloin

In a rosemary/port nape

Pork Tenderloin

With a cherry reduction

Meat Lasagna

Beef, veal and pork simmered in a tomato sauce layered with ricotta and mozzarella cheeses



Sides

Mashed Potatoes

Traditional
Garlic
Wasabi

Cauliflower Puree

Spinach
Steamed with garlic
Creamed

Citrus Green Beans

Roasted Asparagus

Bacon Roasted Brussels Sprouts