



## **\$75.00 per person Menu**

(Plus Tax and 20% Gratuity)

### **- Appetizer -**

#### **Foie Gras**

Seared in Cacao Butter and served upon a Petite Arugula Salad and Grilled Crostini

#### **Crispy Ahi Roll**

With Triple Soy, Fresh Wasabi and Pickled Ginger

#### **Jumbo Prawns**

Marinated Sugar Cane Skewered Jumbo Prawns served  
With Sushi Rice Cake and Thai Sweet and Spicy Chili Peanut Sauce

#### **Baked Brie**

Wrapped in Puff Pastry with Figs and Truffle Oil garnished with Wild Mushroom Sauce

### **- Salad -**

#### **Bistro Salad**

Organic Baby Greens Tossed with Pine Nuts, Walnuts, Sun Dried Tomato,  
Gorgonzola Cheese, Bermuda Onion and Marinated Exotic Mushrooms finished with Balsamic Vinaigrette

#### **Caesar Salad**

With Hearts of Romaine, Grana Padana Cheese and Anchovy

#### **Nut & Berry Salad**

Baby Greens with Assorted Dried Fruits, Nuts and Berries, and Raspberry Maple Vinaigrette

### **- Entrée -**

#### **Pick Two**

#### **Sea Bass • Snapper • Jumbo Prawns • Wagyu Sirloin • Tuna**

All portions are half-size portions served with Mashed Potatoes, Fresh Vegetables with their Various Sauces

#### **Grilled 16 oz Ribeye Steak**

Dusted with Herbs and Spices and served with Whipped Carrot Mashed and Fresh Vegetables

#### **Miso-Sake Glazed Sea Bass**

Glazed in a Miso-Sake Marinade served with Whipped Carrot Mashed, Asparagus and  
finished with a Lemon Beurre Blanc

#### **Bistro Duck**

Roasted Breast served over Whipped Carrot Mashed, Asparagus, and finished with a Honey Mustard Glaze

#### **Kurobuta "Shake & Bake" Pork Chop**

Fresh Herbs, Smoked Bacon and Panko crust served over a bed of Mushroom Rissoto and Broccolini

### **- Dessert -**

#### **Crème Brulee**

Rich Vanilla Custard topped with a Crisp Caramelized Sugar Crust

#### **Flourless Chocolate Cake**

With Raspberry Coulis and Whipped Cream and Fresh Berries

#### **Cheese Cake of the Day**

With Fresh Berries and Whipped Cream

\*Prices and Availability of Items may change due to Market Prices and Conditions

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform us immediately regarding Food Allergy's. We will do our best to accommodate your needs. We use Nuts and other potential allergens and cannot guarantee there will be no cross contamination. We cannot be held responsible.