



Party/Holiday Menu 1

appetizer

tasting – shrimp, chicken paillard, pork fried dumpling

salad

caesar – parmesan vinaigrette, hearts of romaine

entrée

thyme scented gruyere potatoes, horseradish-mustard béchamel,
rosemary shiitakes

new orleans pasta

chorizo, chicken, shrimp, rigatoni, cajun cream

salmon

herb-buttermilk potatoes, bacon-jalapeno vinaigrette, oyster mushrooms

chicken

roasted tomato-bleu cheese red potatoes, garlic-peppercorn veal demi,
asparagus

dessert

cheesecake

champagne-lavender syrup, strawberry coulis



Party/Holiday Menu 2

appetizer

tasting – shrimp, chicken paillard, pork fried dumpling

salad

caesar – parmesan vinaigrette, hearts of romaine

Entrée

beef tenderloin

thyme scented gruyere potatoes, horseradish-mustard béchamel, rosemary shiitakes

salmon

herb-buttermilk potatoes, bacon-jalapeno vinaigrette, oyster mushrooms

seabass

roasted garlic-eggplant puree, asparagus, artichoke, tomato relish, caper
buerre blanc

new orleans pasta

chorizo, chicken, shrimp, rigatoni, cajun cream

dessert

cheesecake

champagne-lavender syrup, strawberry coulis



Party/Holiday Menu 3

appetizer

tasting – shrimp, chicken paillard, pork fried dumpling

salad

caesar – parmesan vinaigrette, hearts of romaine

chicken

roasted tomato-bleu cheese red potatoes, garlic-peppercorn veal demi, asparagus

seabass

roasted garlic-eggplant puree, asparagus, artichoke, tomato relish, caper
buerre blanc

new orleans pasta

chorizo, chicken, shrimp, rigatoni, cajun cream

ribeye

shallot-date gastric. grilled scallions, oyster mushroom, morita chile smashed potato

dessert

cheesecake

champagne-lavender syrup, strawberry coulis