



Preset Dinner Menu 1

\$55 per guest

We will only permit private parties of 15 guests or more, with the exception of special requests

Starters

Please choose TWO options to be offered to your guests

Crispy Brussels Sprouts

Maple sugar, aged, pecorino, lemon

Blistered Shishito Peppers

Lime juice & sea salt

Florian Cobb Salad

Romaine lettuce, avocado, hard-boiled egg, blue cheese crumble, cherry tomatoes, bacon, buttermilk dressing

Kale & Strawberry Salad

Toasted sliced almonds, red onions, blueberries, and feta cheese. Served with a honey-citrus poppyseed dressing

Entrees

Please choose THREE options to be offered to your guests

Moules Frites: Marinière or Provençale

Garlic, white wine, mirepoix, herbs, butter, lemon OR tomato passata broth, saffron

Pan-Seared Organic Free Range Chicken

Pan-seared chicken finished in the oven, organic carrots & orange mousseline, green asparagus, and Moroccan Harissa sauce

Beer Battered Fish & Chips

Belgian ale tempura battered cod, tartar sauce house-made Belgian frites

Cauliflower Steak

Aux gratin, sun-dried tomato curry sauce.

Pan-seared Shrimp & Soba Salad

Green seaweed salad, MAE ploy sweet chili sauce, fresh cilantro chopped green scallions, & unagi glazed

Home-Made Desserts

Please choose TWO options to be offered to your guests

Vanilla Crème Brûlée

Rich custard in hardened with caramelized sugar crust

Chocolate Mousse

Home-made with Belgian chocolate & dulce de leche. Topped with fresh whipped cream

Belgian Cheesecake

A decadent cheesecake with chocolate cookie crust



Preset Dinner Menu 2

\$62 per guest

We will only permit private parties of 15 guests or more, with the exception of special requests

Starters

Please choose TWO options to be offered to your guests

Asparagus & Sundried Tomato Arancini

Swiss & Masacarpone cheese, sun-dried tomato pesto, topped with shaved Parmesan cheese

Ahi Tuna

Quick seared ahi tuna, green seaweed salad, unagi sauce

Classic Caesar Salad

Romaine lettuce, cherry tomato, garlic croutons, Parmesan Reggiano

Wedge Salad

Iceberg lettuce, vine ripe tomatoes, red onions, bacon, blue cheese

Entrees

Please choose THREE options to be offered to your guests

Pan-Seared Halibut

Black olive crusted, tri-colored vegetable pearls, lemon beurre blanc, basil oil

Leg of Duck Confit

Washington state organic green lentils, ragù, caramelized chipotle onions

Grilled Beef Tenderloin

Served with carrot and potato mash, sauteed baby spinach Cabernet sauce reduction baby Cabernet sauce reduction

Potato Gnocchi

Served with buffalo bolognese sauce and topped with Parmesan cheese

Pan-seared Shrimp & Soba Salad

Green seaweed salad, MAE ploy sweet chili sauce, fresh cilantro & chopped green scallions

Home-Made Desserts

Vanilla Crème Brûlée

Rich custard in hardened with caramelized sugar crust

Chocolate Lava Cake

Fresh vanilla whipped cream

Seasonal Sorbet

Fresh berries



Preset Dinner Menu 3

\$85 per guest

We will only permit private parties of 15 guests or more, with the exception of special requests

Starters

Please choose TWO options to be offered to your guests

Belgian Endive Salad

Blue cheese, Asian pear, candied walnuts frisée, mustard vinaigrette

Le Chèvre

Warm goat cheese, crushed hazelnuts, dried fig chutney, and fresh crostini

Harvest Salad

Organic baby arugula, Granny Smith apples, goat cheese, endive, apple balsamic vinaigrette

New England Clam Chowder

Whole fresh clams, golden potato, light cream broth

Foie Gras Crème Brulee

Duck jus reduction

Entrees

Please choose THREE options to be offered to your guests

Pan-Seared Day Boat Scallops

Celery root apple puree, potato waffle, sweet corn bacon ragout

Navarin de Homard

Cooked slowly in creamy lobster sauce with seasonal vegetables

Long Island Duck Breast

Fig puree stuffed daikon radish with 20 years old port reduction

Free-Range Chicken Breast - Sous Vide

Stuffed with sautéed baby spinach, natural jus, woodland mushroom medley, and butternut squash mousseline

New York Strip

10 oz NY strip with creamy black peppercorn cognac sauce, house-made Belgian frites, & garlic baby spinach

Cauliflower Steak

Aux gratin, sundried tomato curry sauce.

Home-Made Desserts

Served family-style at each table

Chef's Mini Platter

Selection of petit fours, pastries, and house-made truffles