



Preset Dinner Menu 1

\$50 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

Pear Salad

Poached anjou pear, baby spinach, sliced toasted almond, dried cranberry, 100% oil-free pear dressing

Entrees

Please choose THREE options to be offered to your guests

Moules Frites:

Marinière or Provençal

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

Maple Sugar

Organic Free Range Chicken

Served with pumpkin ravioli, creamy maple dijon mustard sauce, & roasted pumpkin seeds

Hot or Cold Lobster Salad Roll

Celery, onions, mayonnaise, lemon, Belgian frites

Beer Battered Fish & Chips

Belgian ale tempura battered cod, house-made Belgian frites

Braised Short Ribs

Served with celery root & apple mousseline, garnished with apple salad

Pumpkin Ravioli

Shaved parmesan cheese, toasted pumpkin seeds, pumpkin cappuccino sauce

Home-Made Desserts

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

Unlimited soft drinks, iced tea, coffee, and tea can be added for \$3 per guest
Alcoholic beverages, cappuccino, espresso, bottled water charged on consumption



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

Butternut Squash Arancini

Swiss & Masacarpone cheese, green pesto aioli, topped with shaved Parmesan cheese

Ahi Tuna

Quick seared ahi tuna, green seaweed salad, unagi sauce

Wedge Salad

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

Classic Caesar Salad

Romaine lettuce, cherry tomato, garlic croutons, Parmesan Reggiano

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

Potato Gnocchi

Folded with minced chorizo. Served with cream sauce, baby spinach, topped with chorizo pancetta
**Vegetarian options are available*

Leg of Duck Confit

Washington state organic green lentils, ragù, caramelized chipotle onions

Grilled Beef Tenderloin

Served with carrot and potato mash, Cabernet sauce reduction

Pan-Seared Shrimp

Red pepper pesto, sundried tomato, chipotle & clam broth, Parmesan, and served on pappardelle

Home-Made Desserts

Lemon Tart

Fresh berries, raspberry coulis

Chocolate Lava Cake

Fresh vanilla whipped cream

Seasonal Sorbet

Fresh berries

Unlimited soft drinks, iced tea, coffee, and tea can be added for \$3 per guest
Alcoholic beverages, cappuccino, espresso, bottled water charged on consumption



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*

Foie Gras Crème Brulee

Duck jus reduction

Lobster Bisque

Maine lobster, crème fraiche

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*

Long Island Duck Breast

*Fig puree stuffed daikon radish
with 20 years old port reduction*

Veal Tenderloin

*Chanterelle mushrooms,
butternut squash gnocchi, pork wine reduction*

Pumpkin Ravioli

*Shaved Parmesan cheese, toasted
pumpkin seeds, pumpkin cappuccino sauce*

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*

Home-Made Desserts

Served family-style at each table

Chef's Mini Platter

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

Unlimited soft drinks, iced tea, coffee, and tea can be added for \$3 per guest
Alcoholic beverages, cappuccino, espresso, bottled water charged on consumption