



*** CHAMPAGNE TOAST
UPON ARRIVAL ***

AMUSE BOUCHE

Mini Potato, Sour Cream and Caviar
Steak Tartare Crostini
Lobster Toast

SECOND COURSE

Choice Of

LOBSTER BISQUE

Butter Poached Lobster

BURRATA SALAD

Heirloom Tomato, Garlic Crouton, Arugula,
Pesto, Balsamic

INTERMEZZO

Passionfruit Sorbet With Champagne Float

ENTRÉE

Choice Of

CHILEAN SEA BASS

Lobster Risotto, Red Pepper Lobster Cream Sauce

AUSTRALIAN WAGYU #7

New York Strip
Trumpet, Beach, and Maitake Mushroom Trio

DESSERT

Choice Of

NEW YORK CHEESECAKE

House Made Cherry Sauce

CARROT CAKE

Cream Cheese Icing, Pineapple Syrup

\$150
plus tax