

# PRIVATE DINING - TASTING

## FRENCH CERTIFIED MASTER CHEF'S SEVEN COURSE TASTING MENU

1<sup>ST</sup>

AMUSE BOUCHE

FRENCH CERTIFIED MASTER CHEF'S SURPRISE SELECTION

2<sup>ND</sup>

CRAB CAKE MARTINI

JUMBO LUMP CRABMEAT WITH A CAJUN REMOULADE

3<sup>RD</sup>

FOIS GRAS SLIDER

GOOSEBERRY COULIS, FRENCH TOASTED SLIDER, CARAMELIZED APPLE

4<sup>TH</sup>

DUO OF SEAFOOD

FRESHLY CAUGHT AND PREPARED DIFFERENTLY EVERY DAY

5<sup>TH</sup>

ENTREMETS

BLACKBERRY CABERNET SORBET

6<sup>TH</sup>

STEAK DIANE

FILET MIGNON BEEF MEDALLIONS WITH MUSHROOMS BATHED IN BRANDY MUSTARD CREAM

7<sup>TH</sup>

WARM CHOCOLATE GANACHE CAKE

RASPBERRY COULIS AND WHIPPED CREAM

\$79.99 PER PERSON / MAXIMUM OF 24 GUESTS  
AVAILABLE IN OUR NEW HAMPTON ROOM  
PLUS 20% ADMINISTRATIVE FEE AND 8% SALES TAX  
INCLUDES ASSORTED ROLLS & COFFEE SERVICE  
ITEMS AND PRICES SUBJECT TO CHANGE