

# Chef's Tasting Menu

## 5 Course, served family style

**Fines herb mixed green salad**, cucumber, grape tomatoes, lime-pepper dressing  
**Scottish smoked salmon**, grilled pumpernickel, chive-scented cream cheese  
**Coriander-cruste tuna**, shaved asparagus, citrus sweet chili sauce

**Jumbo lump crab croquettes**, lime tartar sauce  
**Baby back ribs**, spicy whole grain mustard barbeque sauce

**Pan seared halibut**, summer baby vegetables, roasted red pepper coulis  
**Scallop au poivre**, cauliflower purée, balsamic reduction  
**Caramelized cauliflower & shallots**

**BBQ grilled chicken**, sesame-chili dipping sauce, asian slaw, roasted peanuts  
**Grilled pork chop**, apple butter, crisp apple salad  
**Grilled asparagus**, meyer lemon confit

**Molten chocolate cake**, raspberry chili sorbet, raspberry drizzle  
**Banana springroll**, crème anglaise, burnt honey ice cream

70 per person

Executive Chef – Lulzim Rexhepi



# Chef's Tasting Menu

**4 Course, served family style**



**Fines herb mixed green salad**, cucumber, grape tomatoes, lime-pepper dressing  
**Scottish smoked salmon**, grilled pumpnickel, chive-scented cream cheese  
**Baby back ribs**, whole grain mustard barbeque sauce

**Grilled arctic char**, stewed tomato vinaigrette, charred romaine lettuce  
**Ginger-scallion prawns**, coriander-scented rice, chive oil  
**Caramelized cauliflower & shallots**

**BBQ grilled chicken**, sesame-chili dipping sauce, asian slaw, roasted peanuts  
**Grilled pork chop**, apple butter, crisp apple salad  
**Grilled asparagus**, meyer lemon confit

**Strawberries & cream napoleon**, reduced balsamic, fresh basil  
**Ginger-scented crème brulee**, ginger snap cookies, chocolate-candied ginger

55 per person

Executive Chef – Lulzim Rexhepi

