

Private Steakhouse Dinner

This menu is a steakhouse inspired, well-balanced dining experience designed to take you through a natural progression of flavors and textures. It begins with a light, refreshing amuse-bouche to awaken the palate, followed by a delicate appetizer that highlights simplicity and elegance. A warm, comforting soup course adds depth and richness before transitioning into a bold, satisfying main course as the centerpiece of the meal. The experience concludes with a smooth, indulgent dessert, providing a sweet and memorable finish. Enjoy

Amuse-Bouche:

- Shrimp Cocktail Amuse – With horseradish and a cocktail sauce

Appetizer:

- Beef Carpaccio – Thinly sliced beef with arugula, shaved parmesan, capers, and a Lemon Balsamic Vinegar drizzle

Soup:

- French Onion Soup – Caramelized onions in rich beef broth, topped with toasted baguette and melted gruyère

Main Courses:

- New York Strip (12 oz) Juicy strip steak topped with a Garlic-herb butter, grilled to perfection with a potato puree, mix of vegetables and Sautéed mushrooms

Dessert:

- New York Cheesecake – Creamy cheesecake with a graham cracker crust and drizzled with a strawberry syrup