

Romantic 6 Course Menu

Course 1 – AmuseBouche

- *Tuna Tartare on a Cracker*
- *Delicate, handcut tuna tartare served atop a crisp cracker, and finished with a avocado purée*

Course 2 – Appetizer

- *Seared Scallops with Lemon Beurre Blanc*
- *Tender, perfectly seared scallops served with a delicate lemon beurre blanc, accented with micro herbs.*

Course 3 – Salad

- *Classic Caesar Salad with Fresh Parmesan*
- *Crisp baby romaine tossed in a silky Caesar dressing, finished with a delicate fresh shaved parmesan.*

Course 4 – Fish Course

- *Seared Salmon with SoyGinger Glaze*
- *Perfectly seared salmon finished with a soyginger glaze, garnished with Sesame seeds, green onions and a hint of citrus, Atop a wasabi crema drizzle.*

Course 5 – Main Course

- *New York Strip Steak with Shallot Bordelaise*
- *Tender, seared New York strip steak finished with a classic shallot bordelaise, Potato Puree and micro herbs*

Course 6 – Dessert

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