



FIRST

**FRENCH ONION SOUP**

With Brioche Gruyère Crostini

SECOND

**PETITE CAESAR SALAD**

Romaine Hearts, Parmesan, Brioche croutons,  
Anchovies, Caesar Dressing

THIRD

**CRAB CAKE**

Mustard Sauce, Crispy Artichokes, Pomegranate Gastrique

ENTRÉES

(CHOICE OF ONE)

**PEPPERCORN PRIME NEW YORK**

Celery Root Puree, Brussel Sprouts, Watercress, Peppercorn Sauce

**SEARED AHI TUNA**

Steamed White Rice, Baby Bok Choy

**ORGANIC HALF CHICKEN**

Three Cheese Risotto, Roasted Carrots, Chicken Au Jus

**VEGETARIAN OPTION AVAILABLE UPON REQUEST**

DESSERT

(CHOICE OF ONE)

**CHOCOLATE CAKE**

Seasonal Fresh Berries, Chantilly Cream, Chocolate Sauce

**NEW YORK CHEESECAKE**

Seasonal Fresh Berries

\$145 Per Guest++

Consuming raw or undercooked meats poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.



FIRST

**LOBSTER BISQUE**

Tarragon, Chantilly Cream

SECOND

**PETITE INN KEEPER SALAD**

Romaine, Radicchio, Olives, Bacon, Hearts of Palm  
Blue Cheese, Vinaigrette

THIRD

**PACIFIC SHRIMP COCKTAIL**

Cocktail Sauce, Horseradish Cream

ENTRÈES

(CHOICE OF ONE)

**CENTER CUT FILET MIGNON**

Mashed Potatoes, Grilled Asparagus, Roasted Carrots, Demi-Glace

**WILD CAUGHT SWORDFISH**

Celery Root Puree, Brussel Sprouts, Watercress, Mustard Sauce

**ORGANIC HALF CHICKEN**

Three Cheese Risotto, Roasted Carrots, Chicken Au Jus

**VEGETARIAN OPTION AVAILABLE UPON REQUEST**

DESSERT

(CHOICE OF ONE)

**CHOCOLATE CAKE**

Seasonal Fresh Berries, Chantilly Cream, Chocolate Sauce

**NEW YORK CHEESECAKE**

Seasonal Fresh Berries

\$165 Per Guest++

Consuming raw or undercooked meats poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.