



PLATINUM MENU

HORS D'OEUVRES

~American Kobe Beef Tartare, Crispy Potato Galette, Quail Egg, Tomato, Capers & Chive Salsa

~Sonoma Valley Foie Gras Torchon, Lavender Honey, Apple Gelee, Grilled Brioche Toastette

~Butter Poached Hawaiian Blue Prawns, Sake-Cured Smoked Salmon Caviar, Baby Green Salad, Pappadew Peppers

~Panko-Crusted Quail Leg, Confit then Fried! , Lemon-Truffle Aioli

~Hamachi Sampler – Tartare w/ Togorashi, Sashimi w/ Ginger & Soy, and New Style Sashimi with Hot Sesame Oil, Scallions & Chilis

~Seared Sonoma Valley Foie Gras, Orange “French Toast”, Grapefruit Supremes, Baby Arugula Salad, Duck Demi-Glace

~Luxurious Caviar Tasting – Imported and/or Domestic Caviar with Potato Blinis, Crème Fraiche & Chives

~Duck Confit Raviolis, Butternut Squash Puree, Balsamic & Brown Butter Demi, Crispy Sage

~Maine Lobster & Peeky Toe Crab Cake, Roasted Beet & Horseradish Sauce, Shaved Fennel Salad

~Seared Diver Scallop, Cauliflower Puree, Frisee, Truffle Oil

~San Luis Potato Vichyssoise Shooter, American Caviar, Mini Brioche Croutons

~Porcini Mushroom Tart, Mushroom Cream, Fried Leeks, Fresh Herbs

***This is just a small sampling of our menu options. Please ask for a custom designed menu. Substitutions are available upon request.**