



# THE VIP SET MENU

\$75 per person

## HOR D'OEUVRE STATIONS

One Each Per Person.

Ahi Poke Served in a Spoon

Belgium Endive Pear with Mango and Toasted Pecan Cream Cheese.

Flash Fried Lollipop Lamb Chops with Cucumber Yogurt Sauce.

## SALAD

Butter Lettuce, Belgium Endive, Pear, Roquefort and  
Toasted Walnuts in Champagne Vinaigrette.

## MAIN COURSES

Pheasant Breast with Wild Mushrooms, Hazel Nut Rice Pilaf  
and Fresh Broccolini.

or

Steamed Live Maine Lobster with Drawn Butter,  
Boiled Potatoes and Cob Corn Match Sticks

or

Filet Mignon with Truffle Sauce, Potato Gratin and Grilled Fresh Asparagus.

## DESSERT

Triple Layered Chocolate Trilogy

