



**GALA DINNER MENU I**

**\$85 per person**

**LOBSTER MEDALLION**

asparagus, marinated fresh fruit, lemon-mayonnaise

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**TERRINE OF FOIE GRAS**

cognac aspic, red berry glaze and brioche

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**CHAMPAGNE AND ROSEMARY RISOTTO**

With honey roasted quail

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**WILD STRIPED BASS**

with a seafood and crab “jus”, baby spring vegetables

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**CHANTILLY AND CHOCOLATE MILLE FEUILLE**

with fresh berries

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**PETIT FOURS**

**COFFEE OR TEA**



**GALA DINNER MENU II**

**\$95 per person**

ALASKAN KING CRAB LEG  
TUNA TARTAR AND LOBSTER MEDALLION

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RISOTTO WITH TRUFFLE AND FOIE GRAS

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TURBOT  
With white shellfish sauce, tomato and artichoke confit

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RASPBERRY AND GRAND MARNIER SORBET

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ALMOND CRUSTED LAMB CHOP  
wild mushrooms, red wine and port sauce

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CHOCOLATE AND PEAR CAKE  
coconut sauce

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PETIT FOURS

COFFEE OR TEA