



Intimated Dinner Menu

BREAD AND BUTTER

AMUSE BOUCHE

Chef creation of the day

APPETIZER

Salmon Avocado Tartare

*Cut of salmon with avocado, red onion,
mustard and cilantro*

SOUP

Loaded Potato Soup

Served with bacon, spring onion, and garlic crouton

REFRESHMENT

One Scoop Sorbet

MAIN COURSE

Grilled Angus Tenderloin with Foie Gras

*Grilled Angus tenderloin, Country wedges potato, garlic
broccoli, bordelaise sauce, and foie gras*

SPECIAL DESSERT

