



Winter 2010 - 2011 Group Buyout Dinner Menu 5 Courses

Amuse

cured salmon, hard cooked egg, toast round
with crème fraiche & chive

Appetizer Selections

All options can be passed or plated.

(Select One - additional passed appetizers are \$3.50 per piece unless otherwise noted)

Smoked Trout Canapé

with caviar, johnny corn cake & traditional garnish

Buffalo Carpaccio

with chipotle crust, semolina bread sticks, corn aioli, chives & chili oil

Crab Fritters

panko encrusted, basil pesto aioli & tomato

Yellowtail Tartar

ponzu, avocado, serrano & cilantro

Popcorn Shrimp

thai chili vinaigrette & micro asian mix

Mushroom Crostini

mushroom pesto & white truffle essence

Beef Tataki

radish salad, won ton crisp, micro cilantro & ponzu vinaigrette

Roasted Tomato Crostini

goat cheese & fresh basil

Starter

(Select One)

Chestnut Bisque with Truffle Cream

Cauliflower & Fennel Puree with Caviar Crouton

Butternut Squash Lobster Bisque with crème fraiche

Zach's House Salad

greens, grilled onion, apples, walnuts & gorgonzola

Caesar Salad

croutons, traditional dressing & shaved parmesan

Lyonnaise Salad

mixed greens, roasted cipollini onions, grilled onions, smoked bacon
& goat cheese tossed with pommery mustard vinaigrette

Entrée Selections

(Select One, a Combination Plate sides paired by the chef or pre-select up to three with pre-determined numbers)

Porcini Crusted Sea Bass

jardinière squash, peppers, fennel, lemon thyme butter & rice pilaf

Loch Duart Salmon

lemon risotto, roasted tomato coulis, haricot vert served with pistou crostini

Grilled Lobster Tail

butter poached leek mashed potatoes & lemon truffle butter
(\$10 supplemental charge)

Roasted Beef Tenderloin

sea salt and peppercorn encrusted, bordelaise, truffle butter & mashed potatoes

New Zealand Rack of Lamb

chipotle encrusted, roasted sweet potatoes & cherry demi glace

Seared Chicken Breast

grilled frisee salad, caramelized apples and crispy pork, polenta cake and sherry mustard sauce

Zucchini Pappardelle

toasted garlic tomato sauce, kalamata olives, parmesan & rouille crostini

Dessert Selections

(Select One)

Champagne Sabayon

tuile cookie cup & fresh berries

Warm Chocolate Cake

vanilla ice cream & chocolate sauce

Goat Cheese Tart

fresh raspberries & almond brittle

Apple Cherry Crostada

vanilla ice cream

White Chocolate & Toffee Bread Pudding

warm butterscotch

**Executive Chef
Tim McCaw**