



Winter 2009 - 2010 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 Puree with Amaretti Dust

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 or pre-select up to three with pre-determined numbers)

Seared Tuna

nori & sesame dusted, fried rice & sweet soy

Porcini Crusted Sea Bass

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

Seared Salmon

zucchini pappardelle, toasted garlic tomato sauce, kalamata olives & rouille 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

Couscous Crusted Chicken Breast

mild curry fricassee with eggplant, red peppers, edamame, chick peas & thigh

Pork Osso Bucco

braised pork shank, pancetta, creamy polenta & broccolini

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