

# Original Menu

## Cold Appetizers

“South Beach” Cobb Salad – Grilled chicken, avocado, farm eggs, aged cheese

Colossal Jumbo Shrimp – Served with cocktail sauce

Norwegian Smoked Salmon – Capers, truffle cream

Sesame-Crusted Ahi Tuna – Yellow radish, seaweed salad

Crab & Cucumber Salad – House dressing

Teriyaki Glazed Eel – Toasted sesame

Blini with Red Caviar – Egg, sour cream

Heirloom Vegetable Salad – Tomatoes, cucumbers, radish, sour cream or olive oil

Beef Carpaccio – Olive oil, lemon, Parmigiano

Artisanal Charcuterie Selection

Assorted Marinated Veggie and Mushrooms

Roasted Beet Carpaccio – Arugula, goat cheese, truffle oil

## Hot Appetizers

Crispy Potatoes – Mushrooms, garlic sauce

Fried Calamari – Garlic aioli

Roasted Duck – Black currant sauce

Mini Chebureki – Honey mustard

## Main Course (Family Style)

New York Strip Steak

Grilled Lamb Chops

Chicken Kebab

Teriyaki Salmon

Served with seasonal vegetables

**Desserts :** Assortment of cakes

**Beverages:** Club Soda, Soft Drinks, Coffee & Tea

**Price: \$99 per person + tax & gratuity:** Accepted forms of payment: Cash or Check \* Deposit needed to book a party. All deposits are non-refundable but can be transferred towards future reservations. and items are subject to change without notice Please conform your guest count 3 days prior to the date of your event.