

Plated Menu Option #2

Minimum 10 pax

First Course:

*Tahitian Coconut Ceviche
with Spicy Papaya Relish and Avocado Butter*

Second Course:

*Pan Seared Scallop and Grilled Heart of Palm Salad
with Baby Arugula, Shaved Fennel,
and Shallot-Lime Vinaigrette*

Third Course:

*Choice of
Pan Seared Local Catch or Grilled Filet Mignon
on Fingerling Potato and Crimini Sautee,
Brown Butter Zucchini, and Chinese Cherry Demi Glace*

Fourth Course:

*White Chocolate Banana Cream Tartlets
with Dark Chocolate Ganache, Macadamia Ice Cream*