



APPETIZERS

SOUP DU JOUR

20 MANNING CHOP CHOP SALAD

ENGLISH CUCUMBER, SWEET WHITE CORN, GREEN PEAS, FUJI APPLES, PLUM TOMATOES, CHEDDAR CHEESE, GINGER VINAIGRETTE

SEARED SCALLOPS AND SHRIMP

FRENCH LENTIL RAGOUT, LAVENDAR-HONEY GLAZE

BISON AND CHIVE POT-STICKERS

CRUNCHY SAVOY CABBAGE SLAW, BALSAMIC-SOY DIPPING SAUCE

VEGETABLE SPRING ROLL

SHITAKE MUSHROOMS, CARROTS, NOODLES, HONEY-PINEAPPLE GLAZE

ROASTED PORTOBELLO TIMBALE

BUFFALLO MOZZARELLA, ISRAELI BASIL, CHIVE OIL, AGED BALSAMIC VINEGAR

ENTRÉES

ROASTED LEMON SOLE ROULADE

MASCARPONED BEETS, LUMP CRAB MEAT, LEMON MEUNIÈRE

GRILLED CERTIFIED ANGUS HANGER STEAK

GARLIC MASHED POTATOES, BABY STRING BEANS, BEURRE COMPOSÉ, OREGANO-SHALLOT MARINADE

GREEN CURRY VEGETABLE STIR FRY

SILKEN TOFU, BABY BOK CHOY, SNOW PEAS, GUY LAN, GRAPE TOMATOES, BABY CARROTS, STEAMED RICE, JAPANESE EGGPLANT

MARKET HERB CRUSTED FILLET OF TROUT

ROASTED CORN, PLUM TOMATO, ENGLISH PEA RELISH, WATERCRESS SALAD, EXTRA VIRGIN OLIVE OIL, RICE VINEGAR

GRILLED SMITHFIELD RACK OF PORK

ROASTED KABOCHA PUMPKIN HASH, GRILLED ASPARAGUS, SHERRY- BALSAMIC GLAZE

SEARED AHI TUNA

ROASTED BUTTERNUT SQUASH, WASABI-ORANGE-SOY, WILTED BABY ARUGULA

DESSERT

DESSERT SAMPLER