



## **Private Dining Dinner Package**

Including:

Well-Appointed Function Rooms  
Accommodating 10 to 52 Attendees

Menu Selection for  
Passed Hors d'Oeuvres  
4 Course Dinner with Choice of Entrée  
(Please see attached for complete menu)

Total Package Price \$125.00++ Per Person  
\$110.00++ Per Person without hors d'oeuvres

### **Additional Services Available**

Standard and Premium Bar Selections  
Additional Hors d'Oeuvres  
Extensive Clio Wine List  
Audio Visual Services

Audio Visual Services Provided by AD Handy



### **Passed Hors d'Oeuvres**

Vegetable Tempura  
*with miso aioli*

Soy and Yuzu Marinated Tuna Cubes

*Chicken Sesame Skewers*  
*with orange lime pickle sauce*

### **First Course**

Salad of Mesclun  
*with crisp vegetables, herbs and flowers*

### **Appetizers (Selection of one by the host of the event)**

Chef's Seasonal Soup

Hawaiian Style Marinated Tuna  
*with seaweed, ginger and pickled bean sprouts*

Foraged Mushroom Tart  
*with serano ham, walnut puree and avocado*

Seared Bay Scallops  
*with parsley root, fried parsley and Ossetra caviar*

Seasonal Ravioli



**Entrées (Selection of one by the host of the event)\***

Grilled Spice Rubbed Hanger Steak  
*with carrot emulsion, wild mushrooms and red wine glaze*

Crunchy Sautéed Atlantic Halibut  
*with fragrant citrus ginger broth and spinach*

Lacquered Berkshire Pork Chop  
*with curried split peas, onions and baby turnips*

Herb Rubbed Organic Chicken  
*with lemon, ricotta gnocchi and fava beans*

Butter Poached Maine Lobster  
*with organic carrots, spiced coconut and ginger vinaigrette*

Swordfish Au Poivre  
*with parsnip puree and creamed lentils*

Kobe Beef Shortribs  
*with potato puree, pea sprouts and aromatic glaze*  
Supplement of \$10 per person

Vegetarian Option available upon request

\*Please note that if a dual entrée choice is requested, our policy is that the entrée split will be determined based on the guaranteed number of guests.  
(half of each entrée prepared)



**Desserts (Selection of one by the host of the event)**

Molten Bittersweet Chocolate Cake  
*with fresh raspberries, milk ice cream and peanut praline*

Warm Brown Butter Financier  
*with apple sorbet, spiced caramel sauce and almond foam*

Seasonal Fruit Crisp  
*with vanilla yogurt sorbet and oatmeal pecan streusel*

Ginger Crème Brulée  
*with compote of fresh blackberries and lime shortbread*

Soft Chocolate Cream  
*with orange blossom ice cream, banana puree and orange confit*

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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