



BAR & MENU UPGRADES

OPEN "TOP SHELF BAR"

PREMIUM BRANDS | Inclusive of Up to 7 Hours of Service

DOMESTIC & IMPORTED BEERS | SPARKLING TOAST | RED & WHITE WINE | ASSORTED POP & JUICE

ASSORTED LIQUOR & LIQUEURS | COFFEE | TEA | ESPRESSO | SPARKLING & FLAT BOTTLE WATER

DELUXE ANTIPASTO BAR:

HOMEMADE FOCACCIA | SPECIALTY BREADS

GRILLED & PICKLED VEGETABLES | PETER'S & ANNA'S PIZZA

BRUSCHETTA: VINE TOMATOES, PETER'S E.V.O.O. | HOT BANANA PEPPERS

FIOR DI LATTE A LA CAPRESE | GREEN & BLACK OLIVES

GREEK VILLAGE SALAD | FAR EAST SALAD WITH SWEET & SOYA VINAIGRETTE | MIXED BEAN SALAD

PROSCIUTTO DI PARMA | GRANA PADANO

ARANCINI PLATTER | CAULIFLOWER LOUKOUMADAS

OVEN ROASTED ITALIAN SAUSAGE | BELL PEPPERS & ONIONS

SEAFOOD SALAD | BEER BATTERED CODFISH WITH GARLIC DIP

OCEAN BITES |

JUMBO SHRIMP COCKTAIL |

SMOKED SALMON |

TUNA TATAKI |

FRITTURA MISTA |

EAST vs WEST OYSTERS |

FIRST COURSE UPGRADES |

SALADS

MARRY ME SALAD: GOLD & STRIPED BEETS CARPACCIO | KALE FRISSE SALAD | SQUASH
AVOCADO | QUINOA POPCORN | ROOT CHIPS

POACHED PEAR: BABY GREENS | MASCANZOLA | CANDIED PECANS | POMMEGRANATE

PANZANELLA: ROMAINE HEARTS | BUFALA CHEESE | HEIRLOOM TOMATOES | PICKED VIDALIA
ONIONS | CIABATTA | BASIL | PETER'S E.V.O.O.

AGED BALSAMIC DROPS

SOUPS

ROASTED SQUASH: GINGER APPLE CINNAMON

TOMATO BISQUE: ROASTED VINE TOMATOES FENNEL

CREAM OF CAULIFLOWER: CAULIFLOWERS | VIDALIA ONIONS | YUKON GOLD POTATOES

CALDO VERDE: COLLAR GREENS | RUSSET POTATOES | CURED CHORIZO

RISOTTI STARTER |

ARBORIO RICE

LEEK | SHITAKE MUSHROOM IGRANA PADANO
ROASTED SQUASH | SWEET PEA | SMOKED GOUDA
EEGPLANT | ROASTED TOMATO | BURRATA
SWEET CORN | BOAR SAUSAGE | FENNEL | PROVOLA

SEAFOOD STARTER |

ARBORIO RICE

BUTTER POACHED LOBSTER TAIL | ARTICHOKE HEARTS | ARUGOLA | OVEN DRIED TOMATOES
| BUERRE BLANC

8/12 BLACK TIGER SHIMPS [2] | SAFFRON LEEKS | BABY SPINACH | BUERRE BLANC

LEMON PEPPER BLACKNED SALMON | ROASTED SQUASH | ASPARAGUS SPEARS

LEMONCELLO RISSOTO CAKE | CHILEAN BASS | OVEN DRY TOMATO | BUERRE BLANC

PRIME PLATED MAINS |

(ALL OUR BEEF ARE CERTIFIED CANADIAN OR AMERICAN PRIME)

10 OZ. RIBEYE

10 OZ NEW YORK STEAK

7 OZ BEEF TENDERLOIN

[CHATEAU BRIAND OPTION]

PARING SAUCES:

AU JUS | BORDELAISE | THREE PEPPERCORNS | WILD MUSHROOM BRANDY

THE POULTRY FEAST |

BBQ HALF CORNISH HEN

PIRI PIRI RUB | JERK MARINATE

CHICKEN SUPREME

[STUFFED WILDRICE BUFFALO RICOTTA & BASIL]

PARING SAUCES:

VINCOTO BLUEBERRY MOLASSES | CHARDONNAY SHIITAKE REDUCTION

VEGETARIAN OPTIONS |

LEEK & LENTIL BAKLAVA

FETA SNOW | ROMESCO SAUCE

ZIGANTE BEANS

RAPINI | GRILLED HALLOUMI

VEGAN OPTION |

BLACK BEUTY EGGPLANT

ARBORIO RICE | CAULIFLOWER PARMA | NONNA SUGO

ALTERNATING INDIVIDUAL SWEETS |

WARM CHEESECAKE BAKLAVA | PHYLLO CRUST | BUTTERSCOTH | MEDDLEY OF NUTS

DECADENT OPERA CAKE | ALMOND SPONGE | MOCCA | BUTTERCREAM | CHOCOLATE GANASH

BOSCH PEARS | MULED CHIANTI | MASCARPONE MOUSE | ORANGE CUSTARD

MOLTEN LAVA CAKE | WARM CHOCOLATE

DUBAI CHEESECAKE | KATAIFI | PISTACHIO | DUBAI CHOCOLATE

VEGAN CHOCOLATE MOUSE | BELGIUM DARK CHOCOLATE 811 | COCONUT BASE