

C H E F S ' D I N N E R F E A T U R E S

ENTREES

Veal Porcini Bolognese

House-made pappardelle pasta with sautéed snap peas and fresh Parmesan

Seared Ahi Tuna

Ahi tuna with spicy red pepper and wasabi cream sauce

Baked Stuffed Jumbo Wild-caught Gulf Shrimp

Stuffed with crab and shrimp in butter sauce

Fresh Georges Bank Scallops

With carrot harissa puree & herb crust

Sushi-grade Salmon & Crab Napoleon with Lobster Sauce

Fresh Catch-of-the-Day

Market Price

Slow-braised Lamb Osso Bucco

In red wine reduction

New Zealand Free-range Lamb Chops

Char-grilled with mint jalapeno gastrique

Niman Ranch Double Pork Chop with Dijon Mustard Sauce

Veal-stuffed Quail with Elk Tenderloin

New Zealand Elk Tenderloin

With blueberry gastrique

6 oz. Certified Angus Beef Filet Mignon

Served with Ying's steak sauce

8 oz. Certified Angus Beef Filet Mignon

Served with Ying's steak sauce

Buffalo Tenderloin

Served with Ying's steak sauce

Akaushi Ribeye

Char-grilled 14oz. Prime Texas Kobe Beef (Japanese red cow)

Entrees served with seasonal vegetable and starch