

# The Silver Dinner Menu...



WOLFGANG PUCK

## **For The Table...**

Hot Gougères

## **Starters... (Choice of)**

*Pre-select  
2 items*

Butter Lettuce, Point Reyes Blue Cheese, Avocado, Champagne Herb Vinaigrette  
Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli  
Roasted Baby Beets, Humboldt Fog Goat Cheese, Toasted Pistachios, Citrus, Micro Basil, Mint

## **Main Course... (Choice Of)**

*Pre-select  
3 items*

U.S.D.A. PRIME, Illinois Corn Fed, New York Sirloin 340g  
U.S.D.A. PRIME, Illinois Corn Fed, Petit Cut Filet Mignon 170g  
Pan-Roasted Chicken, Potato Puree, Field Mushrooms, Natural Jus  
Pan Seared Salmon, Roasted Root Vegetables, Rutabaga Puree, Mushroom Emulsion

## **Sides...**

Wild Field Mushrooms with Shishito Peppers  
Creamed Spinach with Fried Organic Egg  
Pee wee Potatoes, Crisp Shallots, Garlic Aioli

## **Sauces... (Choice of 2)**

House Made Steak Sauce  
Armagnac, Green Peppercorn  
Béarnaise

## **Dessert... (Choice Of)**

*Pre-select  
1 item*

Citrus Yoghurt Semifreddo, Yoghurt Semifreddo, Mandarin Orange Sorbet, Citrus Segmnet Confit  
Warm Butterscotch Apple Crumble, Oats, Toasted Almonds, "Tahitian Vanilla Ice Cream"  
Kaya "Baked Alaska", Coconut Cake, Pandan Ice Cream, Coconut Sorbet, Coffee Crumble

**\$200 per person**

*"All prices are subject to 10% service charge, 10% gratuity and 7% GST"*