



Dinner

All Plated and Buffet Dinners Include:
Warm French Rolls and Butter
Columbian Roast Coffee,
Decaffeinated Coffee, Selection of Fairmont Teas and Iced Tea

Dinner a la Carte

Create Your Own Dinner From the Selections Below
(Minimum Three Courses)

If you should select split entrée selection, entrée counts are due three days prior to the event and the higher priced entrée will be charged for the final guarantee. Split menus include choice of two entrees.

Appetizers

Hickory Wood Smoked Salmon
Warm Roesti Potato, Micro Greens and a Shallot and Caper Vinaigrette

Maine Lobster and Asparagus Salad
Mache Lettuce, Orange Segments and Citrus Vinaigrette

Tenderloin of Beef Carpaccio
Drizzled with White Truffle Oil, Tossed Arugula and Shaved Parmesan

Tempura Soft Shell Crab
*Salad of Blonde Frisee, Enoki Mushrooms, Snow Peas
Black Sesame and Miso Dressing*

Raclette and Yukon Gold Potatoes
*Boiled Yukon Gold Potatoes, Gratinéed with Raclette Cheese,
Pea Shoots Tossed with Champagne Vinegar*

Tian of Heirloom Tomatoes
Buffalo Mozzarella, Balsamic Syrup and Fried Basil

Medallion of Black Sea Bass
Pan Seared Served on a Lobster Ravioli, English Pea Emulsion

Chili Grilled Prawns
Roasted Corn and Pepper Salad, Tomato Coulis

*If the final guarantee is fewer than twenty, the price per guest will be increased by 15%.

Prices are subject to change without notice.

A taxable 20% service charge plus applicable sales tax will be added to all food and beverage purchases.



Soups

Smoked Cream of Tomato
Silky Puree of Smoked Tomatoes with a Basil Crostini

Double Mushroom Consommé
Julienne of Crepe, Truffle Oil

Lobster Bisque
Roasted Sweet Corn and Crème Fraiche

English Pea Soup
Garnished with a Shrimp Quenelle

Cream of White Asparagus
Crispy Shallots and Chervil

Salads

Warm Baby Spinach with Pancetta
Portobello Mushrooms, Chopped Eggs and Fried Shallots

California Caesar Salad
With Radicchio, Garlic Croutons and Freshly Grated Parmesan

Cucumber Wrapped California Greens
*Warm Three Onion Goat Cheese Purse, Port Wine Cherries,
Herb Vinaigrette*

Heart of Boston Bibb Lettuce
Pear Tomatoes, Watercress, Citrus Segments, Champagne Vinaigrette

Roasted Beet Salad
Crumbled Goat Cheese, Daikon and Carrot Slaw, Rice Wine Vinaigrette

Grilled Asparagus Salad
Blonde Frisee, Toasted Almonds, Grape Tomatoes, Grapefruit Vinaigrette

Spicy Asian Green Salad
*Lotus Chips, Shredded Daikon, Chinese Long Beans,
Lemongrass-Miso Vinaigrette*

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Entrees

Poultry

Oven Roasted Cornish Game Hen
*Fresh Peaches, Wild Rice Dressing, Charred Vegetable Batons
Port Wine Demi Glacé*

Stuffed Supreme of Chicken
*Stuffed with Pistachios and Roasted Peppers, Buttermilk Mashed Potatoes
Yellow Wax Beans, Sautéed Leeks and Thyme Jus*

Honey Roasted Crisp Skin Duck Breast
Fennel Mashed Yams, Gailan, Crookneck Squash and Lime Jus

Mushroom Crusted Chicken Breast
*Ragout of Artichoke Hearts, Haricots Verts, Pancetta, Concasse,
Cipollini Onions and Russian Fingerling Potatoes*

Juniper Breast of Pheasant
Porcini Risotto, Asparagus, Baby Carrots, Fried Shallots and Natural Jus

Seafood

Panko and Herb Crusted Black Sea Bass
Vegetable Ratatouille, Asparagus, Pink Peppercorn Beurre Blanc

Lemongrass Steamed Halibut
Spicy Teriyaki Sauce, Steamed Rice and Wok Stirred Asian Vegetables

Baked Atlantic Salmon with Rock Shrimp Mousse
Trio of Baby Squash, Saffron Risotto Galette, Champagne Cream

Crisp Fried John Dory
Steamed Parsley Potatoes, Haricots Verts and Lemon Beurre Meuniere

Grilled Seafood Trio
*Scallops, Salmon and Sea Bass, Julienne Vegetables,
Alumette Potatoes, Red and Yellow Pepper Coulis*

Salmon En Croute
*Salmon and Scallops with Spinach Wrapped in Puff Pastry, Shallot Compote,
Roasted Tomato Butter and Seasonal Vegetables*

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Meat

Grilled Filet Mignon of Beef with Prosciutto Mantle
Roasted Chateau Potatoes, Seasonal Vegetables and Gorgonzola Demi Glacé

Grilled Veal Chop
*Five Peppercorn Crust, Seasonal Mushrooms, Asparagus,
Fingerling Potatoes and Merlot Reduction*

Pancetta Barded Rack of Lamb
*Roasted Shallots, Haricots Verts, Mushrooms, Pear Tomatoes,
Crispy Potato Cake and Rosemary Jus*

Duo of Filet Mignon
*Truffle Rubbed and Pine Nut Crusted, Foie Gras Sauce
Dauphinoise Potatoes and Steamed Asparagus*

Braised Osso Bucco
Root Vegetable Batons, Cabernet Risotto, Fried Leeks and Veal Jus

The Chef's Favorites

Filet Mignon of Beef and Garlic Roast Shrimp
Lyonnais Potato Hash, Demi Glacé Infused with Pico de Gallo

Double Cut Lamb Chop and Grilled Black Sea Bass
Toasted Garlic Sauce, Sweet Potato Batons and Leek Asparagus Ragout

Roasted Breast of Capon with Lump Crab Cake
Steamed Vegetables, Watercress and Caviar Cream

Filet Mignon of Beef and Maine Lobster Tail
Gratin Potato, Root Vegetables and Sauce Choron

Veal Tenderloin and Seared Scallops
Roesti Potato, Asparagus Bundle and Balsamic Veal Jus

Macadamia Nut Crusted Beef Tenderloin and Asian Barbequed Salmon
*Ginger Mango Salsa, Steamed Jasmine Rice and
Wok Seared Gailan and Red Peppers*

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Desserts

Vanilla Crème Brulee
Fresh Berries and Chantilly Cream

Warm Chocolate Tart
Topped with Meringue, Crème Anglaise and Raspberry Gelato

Strawberry Tart
Glazed Strawberries atop Pastry Cream in a Light Pastry Crust, Fruit Coulis

Baked Apple En Crouste
*A Golden Delicious Apple Wrapped in Frangipane and Baked
Served with Vanilla Bean Ice Cream*

Espresso Mousse in a Chocolate Cup
Light Espresso Mousse Flavored with Marsala, Berry Coulis

Trio Dessert Sampler
Chocolate Purse, Wild Berry Florentine and a Hazelnut Praline Tower

Miramar Style Cheesecake
*A Lighter Version of the Traditional New York Cheesecake,
Raspberry Compote and Fresh Cream*

Rhubarb and Strawberry Cobbler
Baked in a Pastry Shell with Streusel Topping and Crème Anglaise

Pinot Noir Poached Pear
Mascarpone Cream Filling and Fresh Berries

Viennese Dessert Buffet

Instead of serving one of our wonderful Dessert Selections, try more than one:

Array of Miniature French Pastries
Chocolate Dipped Strawberries
Assortment of Cakes and Pies
Seasonal Sliced Fresh Fruit
(Variety Depends on Number of Guests)

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