

Plated Menus

All sets include Fresh Rolls & Butter / ILLY Coffee and Dilmah Teas

Please choose one set for the whole party, with a pre-ordered choice of 2 mains.

Three Course Set

\$750

Choose 1 Soup or 1 Appetizer
Choose 2 Mains
Choose 1 Dessert

Four Course Set

\$850

Choose 1 Soup
Choose 1 Appetizer
Choose 2 Mains
Choose 1 Dessert

Five Course Set

\$900

Choose 1 Soup
Choose 1 Appetizer
Chef's Designed Intermezzo
Choose 2 Mains
Choose 1 Dessert

Degustation Menus Available Upon Request

Take a culinary journey with the American Club chefs who will guide you through a food adventure!

Menus Starting at **\$1200 per person**

Soup

- 1) **Cape Clam Chowder** / Potato Coins / Bacon Dust
- 2) **Lobster Bisque** / Brandy-Tarragon Cream
- 3) **Baja Shrimp Chile** / Sweet Corn Relish
- 4) **Southern White Bean and Ham** / Gremolata
- 5) **Organic Tomato Bisque** / Pesto Oil / Croutons
- 6) **Green Pea and Prosciutto** / Smoked Maple Foam
- 7) **Wild Mushroom Cream** / Asparagus Tips / Chive Cream
- 8) **Free Range Chicken Velouté** / Truffle Gastrique

Appetizers

- 1) **Organic Baby Field Greens** / Micro Herbs / Cherry Tomatoes / Candied Pecans / Dried Cranberries / Maple-Sherry Vinaigrette
- 2) **Italian Spinach Salad** / Honey Orange Ricotta / Marinated Grilled Zucchini / Dried Figs / Candied Pistachios / Oregano Vinaigrette
- 3) **Fresh Goat Cheese and Wild Arugula Salad** / Strawberries / Black Pepper Gastrique / Champagne Vinaigrette
- 4) **Brie and Citrus Salad** / Butter Lettuce / Shaved Radicchio / Citrus Supremes / Toasted Almonds / Tangerine-Cilantro Vinaigrette
- 5) **Tomato Caprese** / Heirloom Tomatoes / Buffalo Mozzarella / Red Onion / Fresh Basil / Balsamic Reduction / Virgin Olive Oil
- 6) **Classic Caesar** / Hearts of Romaine / White Anchovies / Shave Parmesan / Garlic -Thyme Sourdough Croutons
- 7) **Jumbo Lump Crab Salad** / Butter Lettuce / Grapefruit / Avocado / White Endive / Louis Dressing
- 8) **Seared Salmon Sashimi Salad** / Organic Baby Greens / Salmon Caviar / Micro Shiso / Soy-Lemon Dressing / Wasabi Mayonnaise

Appetizers Upgrades

- 1) **Fried Soft Shell Crab Salad** / Butter Lettuce / Asparagus / Mango / Masago Caviar / Lemon Vinaigrette
*additional \$50 applicable to the whole party
- 2) **Butter Poached Lobster Salad** / Manchurian Caviar / Avocado / Celery and Carrot Ribbons / Passion Fruit Vinaigrette / Gold Leaf
*additional \$100 applicable to the whole party

Intermezzo Sorbet Options

- 1) Apple
- 2) Champagne
- 3) Lime
- 4) Mint
- 5) Orange
- 6) Red Wine and Berries
- 7) White Wine and Black Pepper

Mains

- 1) **Crispy Skin Organic Salmon Filet** / Truffled Braised Green Lentils / Melted Leeks / Merlot Wine Syrup
- 2) **Black Sea Bass Fillet** / Clam Risotto / Oven Dried Golden Tomatoes / Basil Beurre Blanc
- 3) **Roasted Monkfish Tail** / White Bean Stew / Crispy Pancetta / Chorizo Foam
- 4) **Pork Loin Filet** / Fingerling Potatoes / Shredded Savoy Cabbage / Grilled Pineapple / Baby Carrots / Mustard Seed Jus
- 5) **Crispy Skin Chicken Breast** / Corn & Fava Bean Succotash / Dijon Cream
- 6) **Blue Crab Linguini** / Zucchini / Light Tomato Fondue / Fresh Basil / Parmesan Foam
- 7) **24-Hour Braised Paleron of Beef** / Black Truffle Polenta / Roasted Garlic Kale / Cabernet Jus
- 8) **Slow Roasted American Sirloin** / Potato Gratin / Sautéed Mushrooms / Demi Glaze
- 9) **Whole Roasted Prime Rib** / Grilled Asparagus / Roasted Potatoes & Pearl Onions / Beef Glaze
- 10) **USDA Filet of Beef** / Horseradish Potato Puree / Green Beans / Merlot Wine Reduction
- 11) **Roasted Lamb Chops** / Eggplant and Tomato Ragu / Baby Carrots / Mint Pesto

Vegetarian Options

(available upon request, not be listed as a choice on the menu / only for those who RSVP vegetarian food restriction or allergy / pre-order arrangement required)

- 1) **Farro Risotto** / Ragout of Squashes / Dried Cranberries / Parmesan Foam
- 2) **Vegetable Caponata Rigatoni** / Chickpeas / Tomato Fondue / Olive Dust
- 3) **Grilled Cauliflower Steak** / Corn Polenta / Asparagus / Roasted Tomatoes / Harissa Vinaigrette

Mains Upgrades (Duos)

(additional \$100 per person)

- 1) **Poached Chicken Breast and Sautéed King Prawn**
Braised Wild Mushrooms / Potato Puree / Sherry Mustard Cream Sauce / Roasted Chicken Jus
- 2) **Petite Filet of Beef Topped with Mushroom Ravioli**
Confit Yellow and Red Tomatoes / Patty Pan Squash / Béarnaise Butter Sauce & Demi Glaze
- 3) **Seared Diver Scallop and Seared Salmon**
Fava Bean and Tomato Ragu / Wild mushrooms / Balsamic Pear Reduction
- 4) **Duet of Petit Beef Tenderloin with Maine Lobster Tail**
Pommes Dauphine / Baby Seasonal Vegetables / Truffle Bordelaise and Citrus Beurre Blanc

Desserts

- 1) **Black & White Chocolate Mousse**
Sesame Tuille / Mango Salsa
- 2) **Fresh Baked Apple Tart**
Vanilla Ice Cream
- 3) **Warm Blueberry-Apple Crumble**
Cinnamon Ice Cream
- 4) **Dark Chocolate Tart**
Passion Fruit Ice Cream / Seasonal Berries
- 5) **Ricotta Cheesecake**
Fresh Strawberries
- 6) **Milk Chocolate Mousse**
Mango Cube / Passion Fruit
- 7) **Lychee Sherbet**
Fresh Raspberry / Sesame Tuille
- 8) **Fresh Lemon Tart**
Orange Chip / Raspberry Sherbet
- 9) **Dulce De Leche Chocolate Tart**
Salted Caramel Ice Cream
- 10) **Three Textures of Chocolate**
Mousse / Praline / Chocolate Ice Cream
- 11) **Lemon-Coconut Cream Pie**
Raspberry Sherbet
- 12) **Fresh Berry Mille Feuille**
Red Fruit Sherbet / Basil Syrup / Grapefruit Gelée
- 13) **White Chocolate Mousse**
Fresh Raspberries / Crispy Choux
- 14) **Classic Crème Brulée**
Vanilla Ice Cream / Fresh Berries
- 15) **Chocolate Marquesa**
Coffee Cream / Vanilla Sauce
- 16) **Chilled Mango Pudding**
Raspberry Compote / Vanilla Ice Cream
- 17) **Green Tea Panna Cotta**
Crunchy Crumble / Apricot Compote
- 18) **Baked Pavlova**
Fresh Berries / Passion Fruit
- 19) **Vacherin**
Crispy Vanilla Bean Meringue / Vanilla Ice Cream / Raspberry Sherbet
Summer Fruits
- 20) **Crispy Custard Stuffed Profiteroles**
Fresh Raspberries / Orange Caramel Sauce
- 21) **Fresh Raspberry Ice Macaroon**
Raspberry Sorbet / Fresh Raspberries
- 22) **Chocolate Trio**
Toasted White Chocolate Mousse / Rose-Raspberry Coulis
Dark Chocolate Tart / Sea Salt / Passion Fruit Sherbet
Milk Chocolate Crème Brulée / Yoghurt Espuma
***additional \$50 per person**
- 23) **Trilogy of Desserts**
Coconut Crème Brulée
Raspberry Shortcake
Passion Fruit Ice Cream
***additional \$50 per person**