

FOREMOST

RESTAURANT | LOUNGE | WINE BAR



PRIVATE DINING MENUS

Pre-arranged large parties must choose from a pre-fixed menu below. Prices exclude tax and 22% service charge. All selections must be made at least one week in advance to ensure availability. Please notify us in advance of any allergies and/ or dietary restrictions as we are happy to accommodate.

Three Course Dinner \$49/person

First Course

Spring Salad OR Caesar Salad

Second Course (Main Entree Selection):

<< Hanger Steak *sauteed mushroom, asparagus, potato puree, steak sauce*

<< From the Docks *market fresh fish of the day, seasonal accompaniments*

<< Spring Risotto *fava beans, roasted onion, asparagus, baby carrots, golden beets, pea butter, parmesan*

Third Course (Dessert)

Chocolate Torte OR Panna Cotta

Four Course Dinner \$59/person

First Course

Spring Salad OR Caesar Salad

Second Course

Grilled Carrots << *fomage blanc, chili lime vinaigrette*

Third Course (Main Entree Selection):

<< Hanger Steak *sauteed mushroom, asparagus, potato puree, steak sauce*

<< From the Docks *market fresh fish of the day, seasonal accompaniments*

<< Spring Risotto *fava beans, roasted onion, asparagus, baby carrots, golden beets, pea butter, parmesan*

Fourth Course (Dessert)

Chocolate Torte OR Panna Cotta

Five Course Dinner \$69/person

First Course

Spring Salad OR Caesar Salad

Second Course

Grilled Carrots << fomme blanc, chili lime vinaigrette

Third Course

Chicken Confit Empanadas OR Grilled Kofta

Fourth Course (Main Entree Selection):

<< Hanger Steak *sauteed mushroom, asparagus, potato puree, steak sauce*

<< From the Docks *market fresh fish of the day, seasonal accompaniments*

<< Spring Risotto *fava beans, roasted onion, asparagus, baby carrots, golden beets, pea butter, parmesan*

Fifth Course

Chocolate Torte OR Panna Cotta

