

# CHANDLERS

PRIME STEAKS • FINE SEAFOOD

## PRIVATE DINING - PLATINUM MENU

90. per person

### First Course

Trilogy of Seafood

Maryland blue lump crab cake, scamp prawn and an oyster Rockefeller.



### Second Course (select two)

Rocket Salad

Baby arugula with fresh sliced pear, shaved asiago cheese, crispy pancetta and toasted pine nuts in an apple cider vinaigrette; garnished with crispy onion straws.

Limousine Salad

Crisp butter leaf lettuce, dressed with genuine Roquefort bleu cheese, spiced cashews, shaved crispy shallots and garlic croutons with Roquefort vinaigrette.

Gazpacho

The classic Spanish chilled tomato and vegetable soup.

Cool, refreshing flavors, with a hint of spice and garnished with fresh avocado.



### Third Course (select three)

Surf & Turf

Oven broiled, aged beef tenderloin served medium to medium rare, accompanied by a broiled Australian lobster tail with fresh asparagus hollandaise and potatoes au gratin.

Veal Chop

Pan roasted Provimi veal chop with morel mushrooms in a sherry crème reduction, set on fingerling potatoes and fresh spinach.

Day Boat Scallops

Pan-seared Atlantic sea scallops with roasted garlic mashed potatoes, sautéed spinach and wild mushrooms in a citrus butter sauce.

Seasonal Fresh Fish

Alaskan Halibut or Chilean Sea Bass

Pan seared seasonal fresh fish set on sautéed spinach, with olives, capers, tomatoes and a lemon butter sauce.



### Dessert (select two)

Individual Chocolate Soufflé

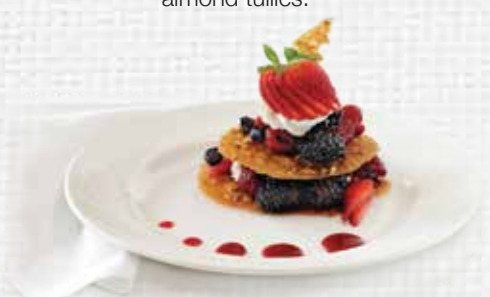
(For parties of 20 or less)

Double Belgium chocolate finished with Chantilly cream and rich chocolate sauce.

Trifecta

Three mini flourless chocolate tortes, dark, milk and white chocolate, finished with Chantilly cream, toasted almonds, drizzled with raspberry sauce.

Fresh Berry Napoleon  
Layers of fresh seasonal berries with Chantilly cream between almond tuilles.



Prices do not include 19% gratuity and 6% sales tax  
(All menu prices and selections are subject to market costs and availability)