

# HONU

## KITCHEN & COCKTAILS

### APPETIZERS

#### **CAESAR SALAD**

ROMAINE, PARMESAN CRISP

#### **CRAB AND AVOCADO SALAD**

BABY ARUGULA, ASPARAGUS, DIJON VINAIGRETTE

#### **TOMATO, MOZZARELLA SALAD**

SEASONAL TOMATOES, FRESH MOZZARELLA, BASIL, OLIVE OIL VINAIGRETTE

#### **LOBSTER BISQUE**

MAINE LOBSTER, BASIL, SHERRY

#### **SEARED AHI TUNA**

SERVED RAW, WASABI AOILI, SEAWEED SALAD

#### **GNOCCHI**

ROASTED DUCK, ASPARAGUS, SHAVED PARMESAN

#### **SEARED SCALLOPS**

CHIPOTLE BBQ, "CREAMED CORN"

#### **PUMPKIN TORTELLINI**

GOAT CHEESE, ROASTED PUMPKIN SEEDS

### ENTREES

#### **CHILEAN SEA BASS**

POLENTA CROUTON, LEMON BEURRE BLANC

#### **TUNA**

SESAME CRUST, BOK CHOY, SOY GINGER SAUCE

#### **FRENCH CHICKEN BREAST**

FREE RANGE CHICKEN, PORT WINE & FIG DEMI, PARSNIP PUREE, HARICOT VERTS

#### **RED SNAPPER**

LUMP CRAB, BLACK TRUMPET MUSHROOMS

#### **RIB EYE "CEDAR RIDGE"**

14OZ. BONELESS, MASHED POTATOES

#### **NY STRIP "CEDAR RIDGE"**

14OZ. SAUTÉED MUSHROOM & ONION, MASHED POTATOES

#### **FILET MIGNON**

10OZ. CENTER CUT, AU POIVRE SAUCE, MASHED POTATOES

### DESSERT

#### **JUNIOR'S CHOCOLATE FUDGE CAKE**

FRESH WHIPPED CREAM

#### **CHEESECAKE**

MIXED BERRY COMPOTE

#### **CINNAMON BUN BREAD PUDDING**

VANILLA ICING & WHIPPED CREAM

#### **APPLE CREPE**

CINNAMON, BROWN SUGAR, CARAMEL

#### **LEMON CRÈME BRULEE**

FRESH BLUEBERRIES

#### **MIXED BERRIES & FRESH WHIPPED**

CREAM CREPE

### **\$49 PER PERSON**

PLUS TAX & 20% GRATUITY

NON ALCOHOLIC BEVERAGES INCLUDED

CAPPUCCINO, ESPRESSO, HERBAL TEA & BOTTLED WATER ARE ADDITIONAL

ALCOHOLIC BEVERAGES ARE ADDED TO BILL ACCORDINGLY

TAX AND 20% GRATUITY WILL BE ADDED TO THE FINAL BILL

\*\* INDIVIDUAL MENU ITEMS ARE SUBJECT TO CHANGE

WITHOUT OPEN BAR PACKAGE ALCOHOLIC BEVERAGES RUNG ON CONSUMPTION, TAX AND 20% GRATUITY WILL BE ADDED TO THE BILL

\*\* INDIVIDUAL MENU ITEMS ARE SUBJECT TO CHANGE