

Happy Father's Day

Sunday, June 21st, 2015

Brunch

First Course

Roasted Red Pepper and Goat Cheese Bisque

~

English Pea Soup with a Fresh Maine Lobster Cake

~

Geoffrey's Caesar Salad, Herbed Croutons

~

Baby Field Greens

Raspberries, Caramelized Walnuts, Balsamic Vinaigrette

~

Summer Watermelon Salad

Wild Arugula, Feta Cheese, Toasted Almonds, Italian Vinaigrette

~

Braised Bacon, Herbed Goat Cheese Risotto

~

Tropical Prawn and Scallop Ceviche

Coconut Mango Sauce

~

Sautéed Salmon Cake

English Pea Butter Sauce

Second Course

Geoffrey's Traditional Eggs Benedict

Toasted croissant

Classic Hollandaise sauce, Fresh Fruit

~

Grilled Ahi Salad

Niçoise Olives, Haricot Verts, Eggs, Red Rose Potatoes, Tomatoes, Grain Mustard Vinaigrette

~

Pan Seared Day Boat Scallops

Foie Gras Risotto, Pomegranate Reduction

~

Quiche Lorraine

Classic Buerre Blanc Sauce, Mixed Green Salad

~

Herb Crusted Salmon

Artichoke Heart Puree, Roasted Tomato Butter Sauce

~

Grilled Filet Mignon

Fresh Vegetables or Scrambled Eggs, Rosemary Potatoes

~

Sautéed Chicken Picatta

Mashed Potatoes, Sautéed Vegetables

Lemon Caper Butter Sauce

~

Miso Braised Tofu

Sautéed Asian Vegetables, Hot and Sour Sauce

Third Course

White Chocolate Mixed Berry Mousse

~

Geoffrey's Blueberry Maple Cheesecake

~

Chocolate Hazelnut Crunch Bars

\$72.00 per person

(\$45.00 for children 12 and younger)

Executive Chef Bijan Shokatfard

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Dinner

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Braised Bacon, Herbed Goat Cheese Risotto

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Tropical Prawn and Scallop Ceviche

Coconut Mango Sauce

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Sautéed Salmon Cake

English Pea Butter Sauce

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Second Course

*Pan Seared Day Boat Scallops
Foie Gras Risotto, Pomegranate Reduction*

~

*Herb Crusted Chilean Seabass
Pesto Potatoes, Tomato Marmalade*

~

*Herb Crusted Salmon
Artichoke Heart Puree, Roasted Tomato Butter Sauce*

~

*Seared Ahi Tuna
Cucumber, Mango, and Daikon Salad, Mango Ponzu Syrup*

~

*Slow Braised Lamb Osso Bucco
Rustic Roasted Tomato Polenta, Braising Jus*

~

*Grilled Filet Mignon
Cheddar Cheese Potatoes, Grilled Asparagus, Blue Cheese Compound Butter*

~

*Stuffed Chicken Breast Broccoli Rabe
Rustic Sage Country Gravy*

~

*Miso Braised Tofu
Sautéed Asian Vegetables, Hot and Sour Sauce*

Third Course

White Chocolate Mixed Berry Mousse

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Geoffrey's Blueberry Maple Cheesecake

~

Chocolate Hazelnut Crunch Bars

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