



# **MEMBER'S BLACK TIE DINNER**

## **MENU**

### **FIRST COURSE**

**Crab Salad  
Compressed water melon  
Cucumber, ketchup, truffle mayo  
mango jelly, baby greens**

### **SECOND COURSE**

**Duck Breast  
Pan seared duck breast cannelloni  
bean puree, braised red cabbage sautéed cep mushroom  
with orange and carrot emulsion**

### **MAIN**

**Wagyu Short Rib  
Five spice braised short rib  
macadamia crust baby carrot  
zucchini pearl, la ratte potatoes, own jus**

### **DESSERT**

**Caramel Panna Cotta  
*Gingerbread, cinnamon spiced pecan nuts, caramelized peach***



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## **BEVERAGE MENU**

**WELCOME DRINK**  
Aperol spritz

**COCKTAILS**  
Cosmopolitan  
Mai tai

**MOCKTAILS**  
Mango Mint

**WHITE WINE**  
Château des Tourtes Sauvignon / Semillon, France  
Villa Sandi, Pinot Grigio, Italy

**RED WINE**  
Château des Tourtes Merlot/Cabernet, France  
Santa Julia Reserva, Malbec, Argentina

**BOTTLED BEER**  
Heineken

**CANNED BEER**  
Tiger  
Spirits  
Captain Morgan Dark Rum  
Jack Daniel's  
Bulldog  
Dewar's White label  
Bacardi White Rum  
Russian Standard Vodka  
Bombay Sapphire Gin  
Freshly brewed coffee or tea

