

2008 Patrons Club Selections

Roasted Chicken Breast

*airline cut baby carrots, fingerling potatoes,
roasted garlic port wine demi glace*

30.

Potato Wrapped Sea Bass

*sea bass, wrapped spinach and pancetta in crispy
Yukon gold potatoes with a tomato-caper sauce*

36.

Grilled Swordfish Napoleon

*grilled seasoned swordfish, stacked swiss chard
and pineapple salsa, tequila lime glaze*

32.

Veal Scallopini

sweet pea risotto, grilled asparagus, light rosemary cream

33.

Pan Seared Diver Scallops

fennel, frisée and orange salad, lemon thyme butter

37.

New York Strip Steak

*grilled New York strip, parmesan whipped potatoes,
frisée in truffle vinaigrette, velvet merlot sauce*

39.

Butternut Squash and Goat Cheese Ravioli

*ravioli tossed in sage brown butter over
Tuscan bean salad and a tomato shiitake marsala*

30.

Rack of Lamb

*olive and rosemary marinated rack of lamb, tabbouleh salad,
sautéed haricot vert, minted cucumber yogurt*

36.

Veal Tortellacci

*tortellacci filled with slow cooked veal in chianti wine,
grana padano cheese and herbs, lobster brandy cream,
asparagus and roasted red peppers*

30.

Tuscan Table

28.



Key Private Bank Patron's Tent...
Partnering in SPAC's Success

