

JACK SPRAT

PRIVATE PARTY

Champagne Toast: *Veuve Clicquot Brut Champagne France (\$60)*
Sigura Viudas Sparkling Brut Spain (\$20) Or Roederer Estate Brut California (\$38)

#1 SHARED APPETIZERS

(choose 3)

Halibut Ceviche

Fresh Alaskan Halibut marinated in lime juice & cilantro on corn crisps

Fresh Rolls

Buckwheat noodles, raw vegetables & mandarin orange
in Thai rice paper with sweet Chinese chili sauce

Yam Fries

Served with our jalapeno-arugula aioli

Date Skewers

Gorgonzola stuffed dates wrapped in bacon with balsamic reduction

Middle Eastern Hummus

Traditional spread of mashed chickpeas with tahini, lemon & olive oil,
homemade flat bread, coriander marinated cucumber, carrot, tomato & olives

Bruschetta of the Day

Crostini bread toasted in roasted garlic olive oil & Chef's choice of topping

Cheese Platter with Fruit

Assorted semi-hard cheeses from around the world

#2 SOUP OF THE DAY

TBA

Served with: Salted Rosemary Loaf

Roasted garlic infused olive oil with basil

#3 SALAD

Nutty Jack

Spring greens with candied walnut, red onion,
Mandarin orange, feta cheese & raspberry vinaigrette

Wisconsin Blue Cheese Caesar

Romaine, Gorgonzola, parmesan, Alyeska sourdough crouton
tossed in our Caesar dressing

Suggested wine pairing: Kings Ridge 2007 Pinot Gris Oregon (\$25)

#4 CHOICE OF ENTRÉE
(Choose 3)

Pecan Encrusted Halibut

Baked Alaskan Halibut over our house rice blend,
served with a classic lemon beurre blanc & steamed broccoli

Suggested wine pairing: Martinsancho 2006 Verdejo (\$36)

Greek Chicken

Grilled & roasted breast of all natural, free range chicken in a spicy tomato jus
with Israeli lemon cous cous, feta cheese, olives & capers

Suggested wine pairing: Folie a Deux 2006 Menage a Trois (\$33)

Tenderloin Maison

Pan-seared all natural beef tenderloin medallions,
over risotto-style blue cheese potato cake, sautéed spinach
& finished in a shitake mushroom Madeira cream sauce

Suggested wine pairing: Dona Paula Estate 2007 Malbec Argentina (\$35)

Napoleon of Portabella

Layers of portabella mushroom, granny smith apple, fresh mozzarella,
Tomato, spinach, basil & red grapes with balsamic reduction

Suggested wine: Any of the above wines will compliment this dish

#5 DESSERT
(CHOOSE 2)

Crème Brulée

Rich, decadent custard, vanilla cream & burnt sugar

Alaskan Bread Pudding

Cranberries & white chocolate, served warm with bourbon sauce

Chocolate Cup of Heaven

Ooey-gooey chocolate baked with caramel,
topped with vanilla ice cream & strawberry port sauce

SET MENU: Five Course \$85 per person, gratuity included
Four Course \$75 per person, gratuity included
Three Course \$65 per person, gratuity included
Wine & Beer/ per bottle opened