

- Pharma Menu A -



Organic field greens
with crumbled goat cheese,
toasted pinenuts and champagne vinaigrette



Main Courses

Choice of:

Pan roasted potato gnocchi
with roasted peppers, wild mushrooms,
scallion, grilled corn and Parmesan
in a roasted garlic cream sauce

Daily Seasonal Fish
with an assortment of vegetables

Crackling oven roasted chicken (*boneless*)
with garlic spun mash potatoes,
rapini and red wine jus

Grilled center cut milk fed veal porterhouse
with wild mushroom risotto,
fine beans and veal jus
- additional \$4 per person charge -



Dessert

Choice of:

Fresh fruit
Bread pudding
Classic crème brûlée
Warm flourless chocolate torte



-- preparations and accompaniments may vary --
- \$65.00 per person excluding beverages, taxes and gratuity -
- \$69.00 per person with veal chop as a choice -

- Pharma Menu B -

Passed Hors d'Oeuvres



Appetizer

Warm goat cheese & sautéed wild mushrooms
with balsamic glaze and baby arugula



Main Courses

Choice of:

Grilled steak

(aged six weeks and cut 12 oz.)

Pan roasted potato gnocchi

with roasted peppers, wild mushrooms,
scallion, grilled corn and Parmesan
in a roasted garlic cream sauce

Daily Seasonal Fish

with an assortment of vegetables

Grilled rack of Australian lamb

with mashed potatoes,
fall vegetables and natural jus

Crackling oven roasted chicken (*boneless*)

with garlic spun mash potatoes,
rapini and red wine jus

Grilled center cut milk fed veal porterhouse

with wild mushroom risotto,
fine beans and veal jus

White wine & butter poached Atlantic lobster tail

with crispy potato frites



Dessert

Choice of:

Fresh fruit

Bread pudding

Classic crème brûlée

Warm flourless chocolate torte



-- preparations and accompaniments may vary --

- \$78 per person excluding beverages, taxes and gratuity -

- \$88 per person with Passed Hors d'Oeuvres -

-Pharma Menu C -

Passed Hors d'Oeuvres



Appetizer Duo

Consisting of:

Tender New Zealand 'arrow' calamari
grilled with sautéed spinach, blistered cherry tomatoes,
garlic, caramelized lemon and extra virgin olive oil

Seared sushi grade ahi tuna (center cut)
with mixed seaweed salad, Honey Wasabi,
mango-papaya salsa and burnt soya glaze



Main Courses

Choice of:

Grilled steak

(aged six weeks and cut 12 oz.)

Grilled rack of Australian lamb

with mashed potatoes, fall vegetables and natural jus

Pan roasted potato gnocchi

with roasted peppers, wild mushrooms, scallion, grilled
corn and Parmesan in a roasted garlic cream sauce

Daily Seasonal Fish

with an assortment of vegetables

Surf n turf - Terra style

**Angry spiced and brandy flamed Atlantic lobster tail
& beef tenderloin** (6oz)

with seasonal vegetables
and truffle scented mash potatoes

Crackling oven roasted chicken (*boneless*)

with garlic spun mash potatoes, rapini and red wine jus

Grilled center cut milk fed veal porterhouse

with wild mushroom risotto, fine beans and veal jus



Dessert

Choice of:

Fresh fruit

Bread pudding

Classic crème brûlée

Warm flourless chocolate torte



-- preparations and accompaniments may vary --

- \$87 per person excluding beverages, taxes and gratuity -

- \$97 per person with Passed Hors d'Oeuvres -