

summer

\$110 per person + tax and gratuity

sofitel LA

passed hors d'oeuvres

- » tuna tartare on yucca chips and avocado
- » chilled cucumber mint shooter
- » tomato, mozzarella and basil kabob
- » port wine-marinated melon with prosciutto

salads

- » mixed summer greens with tree-ripened peaches and parmesan cheese

entrées

- » roasted halibut with summer vegetable risotto and pesto sauce
- » grilled beef tenderloin, sautéed summer squash and black olive sauce

dessert

- » strawberry tart with vanilla ice cream
- » lavazza regular and decaffeinated coffee
- » harney & sons teas
- » assorted sodas

