

E V E N T S  
— at —  
café 44

## Three-Course Prix Fixe Plated Dinner \$65pp

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### Chef's Charcuterie

Preset on Tables

#### First Course

(guest chooses one)

#### Lobster Bisque

sourdough crisps

#### House Salad

cucumbers, tomatoes, onions, spring mix,  
croutons, balsamic vinaigrette

#### Second Course

(guest chooses one)

#### Braised Short Rib

smashed red potatoes, haricots verts, jus

#### Seared Salmon

general tso's glaze, tropical fried rice, microgreens

#### Ahi Tuna Salad

seared ahi tuna, spring mix, carrots, edamame,  
cucumber, crispy noodles, ponzu vinaigrette

#### Crab & Lobster Ravioli

tomato cream sauce, micro basil, sourdough crisps

#### Third Course

(guest chooses one)

#### Key Lime Pie

torched meringue

#### Pumpkin Cheesecake Bar

caramel drizzle

Vanilla Bean Gelato | Blood Orange Sorbet

Minimum guest count = 20 | Guest selections are not required in advance.