

A P P E T I Z E R S

PAPAYA WITH RAINBOW OF FRUIT

melon, strawberry, banana liqueur, coconut shavings

ORANGE-JUMBO SHRIMP COCKTAIL

melon trio skewer, cilantro lemon grass aioli

ESCARGOTS BOURGUIGNON

herb garlic butter, Burgundy wine, French bread

S O U P S A N D S A L A D

CREAMED ARTICHOKE AND HERITAGE CARROT SOUP

arugula pesto oil, crème fraîche

CHICKEN WITH SOBA NOODLES

soy sauce, shiitake mushrooms, scallions, carrot, leek

GOURMET GREENS ALLA "MIMOSA"

assortment of marinated shredded vegetables with an English relish

ENTRÉES

*** CRACKED PEPPER TENDERLOIN WITH GRILLED SHRIMP**

sautéed spinach, green beans, caramelized pineapple, balsamic reduction

*** RACK OF LAMB WITH TOMATO COUSCOUS AND GARLIC PEARLS**

roasted red bell pepper, sautéed artichoke

*** YELLOWFIN SOLE FILLET**

smashed potato crab galette, sauce verge, haricots verts

CHEESE RAVIOLI

white wine cream sauce, oven roasted tomato, pesto oil

*The US Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood, shellfish, poultry, milk, and/or eggs may increase your risk for food borne illness,

DESSERTS

CHOCOLATE SOUFFLÉ

warm dark chocolate sauce

CARROT CAKE

raisin, walnut, cream cheese icing

BLACK FOREST CAKE NO SUGAR ADDED

chocolate cake, Kirschwasser-flavored cream,
Bing cherries, chocolate shavings