

APPETIZERS

HONEY PINEAPPLE

toasted coconut, strawberries

ORANGE-JUMBO SHRIMP COCKTAIL

melon trio skewer, Cilantro lemon grass aioli

ESCARGOTS BOURGUIGNON

herb garlic butter, Burgundy wine, French bread

SOUPS AND SALAD

CREAMED ARTICHOKE AND HERITAGE CARROT SOUP

arugula pesto oil, crème fraîche

CHICKEN WITH SOBA NOODLES

soy sauce, shiitake mushrooms, scallions, carrot, leek

SALAD OF ARUGULA AND FRISÉE

Williams pear, mandarin segments, pistachios, cherry tomatoes, organic mixed seeds

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

*** MAPLE-LACQUERED DUCK BREAST**

corn-cranberry pudding, candied figs, braised Swiss chard, cider vinegar sauce

*** YELLOWFIN SOLE FILLET**

smashed potato crab galette, sauce vierge, haricots verts

BAKED RICOTTA STUFFED SHELLS

garlic-basil-tomato sauce, mozzarella and Parmesan cheeses

TRUFFLED MUSHROOM RISOTTO

Parmesan and mascarpone cheeses

* The US Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood, shellfish, milk, poultry and/or eggs may increase your risk for food borne illness especially if you have certain medical conditions.

DESSERTS

CHOCOLATE SOUFFLÉ

warm dark chocolate sauce

BALSAMIC STRAWBERRIES

white chocolate mousse

LEMON MERINGUE CHEESECAKE

blueberry sauce, crushed amaretti

BLACK FOREST CAKE NO SUGAR ADDED

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