

## APPETIZERS



### MARINATED PINEAPPLE SPEARS

green peppercorn-rum sauce

### FOIE GRAS AND RHUBARB \*

pecan brioche loaf



### ORANGE-JUMBO SHRIMP COCKTAIL

melon trio skewer, cilantro lemon grass aioli

### COCONUT-CRUSTED SCALLOPS

mango-pepper salsa, cilantro, fresh lime

## SOUPS AND SALAD

### LOBSTER BISQUE

aged French Cognac, whipped cream

### VENISON SAUSAGE AND VEGETABLE SOUP

beef broth, Sherry peppers



### CHILLED MANGO GAZPACHO

cucumber-mango salsa, cilantro



### MIXED GREENS

avocado, red onion, orange segments, ginger dressing



VEGETARIAN



GLUTEN FREE



VEGAN

# ENTRÉES

## LINGUINE FRUTTI DI MARE

scallops, shrimp, clams and mussels tossed in a lightly whipped lobster brandy cream with chopped Italian parsley

## \* SEARED BLACK COD

avocado relish, tomato salsa, olives, cilantro,  
fontina cheese risotto, broccoli



## BROILED LOBSTER TAIL

garlic herbed butter, scalloped potatoes, carrots, broccoli

## \* CHATEAUBRIAND

roasted potatoes, green beans, grilled tomato, sautéed onion,  
peppercorn sauce

## \* BASIL CRUSTED VEAL RACK WITH MORELS

loaded mashed potatoes, zucchini pearls

## \* DUCK BREAST À L'ORANGE

braised red cabbage, sugar snap peas, carrot julienne, William potato



## COUSCOUS FLORENTINE

spinach, grilled vegetable kebab, dill-vegan sour cream sauce

\* 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

MACADAMIA NUT AND  
WHITE CHOCOLATE CHIP SOUFFLÉ  
warm Frangelico-scented vanilla sauce

APPLE CARAMEL CHEESECAKE  
vanilla sauce, whipped cream

SNICKER'S CAKE  
salted caramel, cream cheese frosting, ganache

LINZER TORTE NO SUGAR ADDED  
hazelnut pastry shell, raspberry jam, pastry lattice veil