

A P P E T I Z E R S



TROPICAL FRUIT MEDLEY

pineapple, kiwi, lychees, mango, Malibu dressing, coconut



SEAFOOD COCKTAIL *

crabmeat, scallops, mussel, shrimp,
American cocktail sauce

ESCARGOTS BOURGUIGNON

herb garlic butter, burgundy wine, French bread

SOUPS AND SALAD

SHRIMP AND CORN CHOWDER

shrimp, corn, potato and onion

POTATO SOUP WITH KALE

white sausage, cabbage, white wine



CHILLED STRAWBERRY BISQUE

peppercorn cream



COCONUT, CARROT AND RADISH SALAD

red beet, cucumber, sweet onion, corn confetti



VEGETARIAN



GLUTEN FREE



VEGAN

ENTRÉES



RICOTTA AND SPINACH TORTELLONI

arrabbiata sauce, grilled vegetables



ALASKAN KING CRAB LEGS

fish broth, vegetable julienne, drawn butter, boiled new potatoes

FILET MIGNON WITH LOBSTER RAVIOLI *

parsley potatoes, Mediterranean vegetables, ribbon squash

OVEN-ROASTED RACK OF LAMB *

Dijon mustard, garlic herb crumbs, Pinot Noir sauce,
robust ratatouille, savory potato pie

QUAIL WITH APRICOT BREAD STUFFING

port wine reduction, sautéed cabbage, roasted potatoes, Grand Marnier



BELUGA LENTIL STUFFED SWEET POTATOES

chipotle Mexican toppings

* 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

COCONUT AND LIME SOUFFLÉ

vanilla sauce

APPLE CARAMEL CHEESECAKE

whipped cream, vanilla sauce

PECAN PIE

caramel sauce, whipped cream

BRAZO DE GITANO NO SUGAR ADDED

vanilla sponge cake, custard cream, chocolate ganache