

GALA

Dinner

S T A R T E R S

BAKED ESCARGOT

Herb garlic butter, burgundy wine, French bread

PINEAPPLE JUMBO SHRIMP COCKTAIL

Sweet Thai chili aioli

DUCK TERRINE AND RHUBARB

Pecan brioche loaf

CITRUS TOMATO SOUP

Greek yogurt, pesto croutons

DATE, GOAT CHEESE AND BABY GREENS

Raspberry vinaigrette

M A I N S

* SURF AND TURF

Whole roasted tender loin of beef and lobster tail with herb garlic butter, basmati rice, sautéed vegetable

* LAMB CHOPS AND SMOKED EGGPLANT

Quinoa-tabbouleh, tomato criolla

CHEESE TORTELLINI

Spinach, olive oil, garlic, bell pepper, Roma tomato-basil sauce

* MARKET MARLIN WITH MUSHROOMS

Citrus-rice pilaf, snow peas, lobster cream

ZUCCHINI TOMATO TART

Moroccan-spiced roasted vegetables, quinoa

D E S S E R T S

DOUBLE CHOCOLATE CHEESECAKE




White chocolate sauce

CRÈME BRÛLÉE

Grand Marnier custard

LINZER TORTE NO SUGAR ADDED

Hazelnut pastry shell, raspberry jam

 gluten-free  non-dairy  vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.

* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.