



Dinner

APPETIZERS

FRUIT CEVICHE GOURMET VEGETARIAN
papaya, pineapple, mango, lime-mint dressing

CHILLED ALASKAN CRAB LEGS
lemon splash dressing, cocktail sauce

ESCARGOTS IN RED WINE AND MUSHROOM RAGOÛT
Escargots simmered with button mushrooms, shallot, garlic, and red wine,
enhanced with a touch of cream and served beneath a puff pastry pillow

SOUPS AND SALAD

CREAM OF FIVE ONIONS SOUP
Spanish, Vidalia, red and white onions, vegetable stock, cream, white wine, scallions

SEAFOOD SOUP PROVENÇALE
saffron seafood broth, white fish, bay shrimp, mussels, fennel, potato, tomato, rouille crouton

RADICCHIO AND BABY SPINACH
mandarin segments, diced avocado

ENTRÉES

PENNE WITH SHRIMP
white wine, olive oil, crushed red pepper flakes, garlic, red onion, Roma tomato

CRACKED PEPPER TENDERLOIN WITH GRILLED SHRIMP *
sautéed spinach, green beans, caramelized pineapple, balsamic reduction

HERB-CRUSTED RACK OF LAMB WITH MINT BASIL PESTO *
Served over a Cabernet reduction with potatoes gratin and braised zucchini

BROILED LOBSTER TAIL
garlic butter, saffron rice, sautéed vegetable, grilled asparagus

DUCK BREAST À L'ORANGE *
braised red cabbage, sugar snap peas, carrot julienne, William potato

RIBBON ZUCCHINI RISOTTO GOURMET VEGETARIAN
sautéed zucchini, Parmesan risotto, roasted red pepper rouille

DESSERTS

CHOCOLATE SOUFFLÉ
warm dark chocolate sauce

HONEY BUTTER TART
warm caramel sauce

LEMON MERINGUE CHEESECAKE
blueberry sauce, crushed amaretti

CHOCOLATE MOUSSE TORTE NO SUGAR ADDED
chocolate cake, chocolate shavings

*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.