



First Course
Choice of:

Baked Oysters with Pernod and Spinach
Lobster Bisque

Baby Arugula Salad, Orange Sherry Vinaigrette and Parmesan Crisp

Tapas Plate: Oven Roasted Red Pepper and Smoked Sable, Proscitto Di Parma, Fresh Figs
and Maytag Blue Cheese

Entrees
Choice of:

Rack of Australian Lamb, Creamed Casserole Potatoes, Wild Mushrooms, Baby Carrots

Salt Crusted Filet Mignon, Garlic Mashed Potatoes, Asparagus, Crispy Shallots and Red Wine
Sauce

Roasted Halibut, Spaghetti Squash, Peas, Beets and Light Curry Cream

Desserts
Choice of:

Chocolate Molten Cakes, Mint Ice Cream

Sweetheart Cookies and Churros, Chocolate Dipping Sauce

Banana Bread Pudding, Crème Anglaise, Raspberries

Our Parting Gift: Chocolate Covered Strawberries

\$45 per person