

DINNER MENU

APPETIZERS

PLEASE CHOOSE ONE:

TEMPTING TOMATO SALAD

Marinated local farm Heirloom tomatoes, sun dried tomatoes and hummus, topped with golden pea shoots

SENSUOUS FOIE GRAS

Pan seared foie gras, passion fruit caramel French toast, topped with orange-mango compote

DELICATE LOBSTER SOUP

Poached Maine lobster with dry sherry cream, topped with mascarpone cheese and crostini

ENTREES

PLEASE CHOOSE ONE:

EXQUISITE BEEF WELLINGTON

Mushroom-topped filet mignon wrapped in puff pastry and served with petite tri-color potatoes and red wine reduction

LUSCIOUS LOBSTER RAVIOLI

Homemade ravioli stuffed with Maine lobster, tossed with farm tomatoes in a brandy scented lobster cream sauce

DELECTABLE SEA BASS

Pan seared Chilean sea bass on a bed of baby bok choy with black beurre blanc sauce

DESSERT

MOUTHWATERING TRIO OF CHOCOLATE

Cointreau white chocolate mousse tart
Chocolate crispy ganache with orange candy
Strawberry tart with pastry cream mousse

