

First Course

SELECT ONE PER COUPLE

Coconut Shrimp

Asian ginger sauce

Gulf Shrimp

U-12 shrimp from the Gulf of Mexico, lemon and cocktail sauce

Tuna Tartare

ahi layered with avocado, Asian slaw, and crispy wontons - wasabi cream and sesame ginger glaze

Calamari

flash fried, peppers, tomatoes, caper beurre blanc

Oysters Rockefeller

spinach, parsley, smoked bacon, Pernod, Parmigiano Reggiano

Second Course

SELECT ONE PER GUEST

Lobster Bisque

Amontillado Sherry

French Onion Soup au gratin

Wood Fired Wedge

wood fired iceberg, heirloom tomatoes, pancetta, bleu cheese dressing, crostini

Beetroot and Citrus Salad

roasted golden and red beets, grapefruit, orange, arugula, pine nuts, sherry vinaigrette

Third Course

SELECT ONE PER GUEST

Filet Mignon

USDA Prime Creekstone Farms Certified Angus Beef - zip sauce, potatoes dauphinoise

New York Strip

USDA Prime Creekstone Farms Certified Angus Beef - potatoes dauphinoise

Lamb Chops

Prime Colorado rib chops, double cut - mint pesto, demi-glace, potatoes dauphinoise

Pan Seared Halibut

Brussels sprouts, fingerling potatoes, baby parsnips and carrots, beurre blanc

Seared U-8 Scallops

acorn squash puree, Brussels sprouts, fingerling potatoes, crispy San Danielle Prosciutto

Enhancements

ADDITIONAL CHARGE PER ITEM

Compound Butters

Truffle, Garlic & Herb, or Gorgonzola Bleu

\$4

Surf your Turf

with a 6 ounce South African Rock
Lobster Tail or 3/4 pound Alaskan King
Crab, drawn butter \$55 \$80

Sautéed Mushrooms or Onions

or if you'd like, a little of both \$6

Fourth Course

SELECT ONE PER GUEST

Chocolate Torte

dark chocolate cake, milk chocolate mousse, dark chocolate and Chambord ganache, toasted hazelnuts, raspberry coulis

Key Lime Pie

graham cracker crust, whipped cream

Cheesecake

New York Style, fresh strawberries

Tiramisu

mascarpone mousse layered with lady fingers soaked with Illy espresso, Cognac and Kahlúa, dusted with cocoa

Chocolate Covered Strawberries

long stem, semi-sweet chocolate

\$120 per guest