

Your Choice of Appetizer

Trio of Cold Soups

Carrot Ginger, Tomato Basil and Vichyssoise

Poached Pear Anjou Salad

Roquefort Cheese, baby Field Greens and Pear Vinaigrette

Crispy Florida Popcorn Shrimp

Mache, roasted Corn, Asparagus and Chive-Mustard Sauce

Ahi Tuna Tacos

Spicy Ahi Tuna Tartar, Avocado and Cilantro

Wine Pairing

La Crema, Sonoma Coast, Chardonnay 2013

Your Choice of Entree

Grilled Flat Iron Steak

Gratin Dauphinois, Haricot Verts and Cabernet Bearnaise Aioli

Grilled Shrimp & Hokkaido Scallops

Moroccan Couscous, pan-fried crisp Cauliflower and Passion Fruit Coulis

Maine Lobster Raviolis

Basil Bisque, Corn and Cherry Tomatoes

Roasted Rack of Lamb

Japanese-Style Ratatouille, Confit of Fingerling Potatoes with Onion,
Garlic, Parsley and Lamb Au Jus

Madras Yellow Chicken Curry

Jasmine-blend Rice, Cucumber Raita, Kumquat Pineapple Chutney,
Pappadam Flatbread & roasted Cashews

Wine Pairing

Chateau Lamothe Vincent, France, Bordeaux 2012

*Medaille D'Or
Paris 2014*

Dessert

Butterscotch Pot de Crème with Salted Caramel and warm Date Cake with Vanilla Ice Cream

38.00 per person / plus tax and gratuity

58.00 per person / plus tax and gratuity

Includes wine pairing