

Begin

(Choice of)

French Onion Soup

with three cheese gratinee

Lobster Bisque

aged sherry, lobster medallion, touch of cognac

Caesar Salad

with white anchovy fillets

Organic Country Greens

bosc pears, yellow and red pear tomatoes, candied pecans,
bleu stilton cheese, champagne vinaigrette

Entrees

(Choice of)

Grilled Alaskan King Salmon

mango and papaya salsa, fried wonton skins with cilantro cream,
roasted garlic mashed, blistered asparagus

Filet Mignon

6oz. center cut, "certified angus beef" the most tender cut,
served with red wine demi glace and béarnaise sauce, roasted garlic
mashed, blistered asparagus

Grilled Portobello and Free Range

Chicken

grilled portobello and tender breast of chicken, tossed with farfalle
pasta and rich asiago cream sauce

Shrimp Scampi and Manila Clams

jumbo shrimp and clams sautéed in butter, lemon, roma tomatoes,
white wine, garlic, tossed with fettuccine

Vegetarian Terrine

tower of marinated grilled vegetables, fresh buffalo mozzarella
served with a roma tomato concasse

Dessert

(Choice of)

Seasonal Tasting of Berries

blueberries, raspberries, blackberries and strawberries with chantilly
cream

Pina Colada Cheese Cake

pineapple puree, Jamaica chantilly cream, toasted coconut and
tropical puree

Chocolate Lava Cake

decadent chocolate warm ganache, white chocolate spire, served
with fresh berries and sauce framboise

Prix Fixe One