



First Course

VINE RIPE TOMATOES

Chopped Bacon, Hearts of Palm, Sweet Onions, Crumbled Blue Cheese
Basil Vinaigrette

FRENCH ONION SOUP

French Baguette Crouton, Topped with Melted Swiss Cheese

GRILLED AND CHILLED SHRIMP

Marinated Shrimp with Housemade Cocktail Sauce and Horseradish

Main Course

FILET MIGNON

Herb Truffle Mashed Potatoes, Asparagus and Sauce Béarnaise

BUTTER BRAISED SNAPPER

Spinach, Roasted Bliss Potatoes, Sauce Meunière

SHRIMP AND CHICKEN PASTA

Sauteéd Shrimp and Chicken with Asparagus,
Chopped Plum Tomato Basil Sauce and Penne Pasta

Dessert Course

KEY LIME PIE

Raspberry Coulis

CRÈME BRÛLÉE

Marinated Berries and Pistachio Biscotti

ICE CREAM

Chef's Selection of Ice Cream

Wine Selections

DOMAINE du TARIQUET CHARDONNAY, GASCONY, FRANCE, 2006 - \$8.50

DOMAINE du TARIQUET CABERNET SAUVIGNON, GASCONY, FRANCE, 2005 - \$8.50

LANGE PINOT GRIS, WILLAMETTE VALLEY, OREGON, 2007 - \$10.00

HILL OF GOLD CABERNET SAUVIGNON, MUDGEE, AUSTRALIA, 2004 - \$10.00

\$38.00 per person

Plus Service Charge and Tax