



FIRST COURSE

FISH DIP

Wakame Salad, Celery Sticks and Wakame Crisp

CALAMARI

Fried Golden Brown, Basil Aioli and Tomato Dipping Sauce

HOUSE SALAD

Mixed Greens, Crumbled Blue Cheese, Tomatoes, Cabernet Onions and White Balsamic Peppercorn Dressing

MAIN COURSE

GRILLED SALMON

Lemon Spring Onion Butter, Smashed Bliss Potatoes, Sea Salt Grilled Asparagus

CONCHIGLIE RIGATE GARLIC PASTA

Sea Shell Pasta, Sautéed Sweet Onions, Oven Roasted Tomatoes, Spinach with Roasted Garlic Cream Sauce, Roasted Shrimp

PECAN CRUSTED GROUPER

Citrus Mashed Potatoes Crowned with Jicama Mango Slaw and Coconut Lime Sauce

DESSERT COURSE

CHOCOLATE AND BANANA TIMBALE

Banana Infused Chocolate Mousse, Fritter Basket Filled with Bananas in Caramel

KEY LIME PIE

Graham Cracker Crust, Fruit Sauce

CRÈME BRÛLÉE

WINE SELECTIONS

Domaine du Tariquet Chardonnay, Gascony, France, 2006 - \$8.50
Domaine du Tariquet Cabernet Sauvignon, Gascony, France, 2005 - \$8.50

\$45.00 per person
Plus Service Charge and Tax