

APPETIZERS

OYSTERS THREE WAYS

SEVICHE, CLASSICAL WITH MIGNONETTE AND FRIED

CHICKEN BALLOTINE WITH GARLIC AIOLI AND SWEET CHILE SAUCE, BABY BOK CHOY

SALADS

MESCLUN GREENS, STRAWBERRIES, ALMONDS AND MAYTAG BLEU WITH BALSAMIC GASTRIQUE AND EVO

CEASER SALAD WITH HEARTS OF ROMAINE AND FOCCACIA CROUTONS

ENTREES

SEARED DUCK BREAST, SMOKED DRY CHERRY SAUCE, SWEET POTATO MASH, SAUTÉED BRUSSELS SPROUTS

STUFFED PORK ROULADES WITH SPINACH AND FETA WITH A SUNDRIED TOMATO BEURRE BLANC

8OZ GRILLED STRIP STEAK, CABERNET REDUCED DEMI GLACE WITH ARTICHOKE STUFFED SHRIMP

BUTTERNUT SQUASH AND SWEET POTATO GNOCCHI WITH SAGE BEURRE NOISETTE

DESSERTS (SHARED DESSERT COURSE)

COURTING SWANS WITH CHOCOLATE FUDGE SAUCE OR

TRIO OF TRUFFLES WITH RASPBERRY ROSEWATER SOUP AND CHAMPAGNE SORBET