

APPETIZER

(Choice of One)

Pan-Seared Goat Cheese Salad GF, DF

Served with Arugula, Fennel & Blood orange Segments,
Citrus Vinaigrette, Crushed Hazelnuts

Shrimp Ceviche GF, DF

Diced Avocado, Plantain Chips

Grilled Eggplant Stack GF

Fresh Mozzarella, Homemade Tomato-Basil Sauce,
Shaved Parmesan

Roasted Cauliflower Bisque GF

Garnished with Black Caviar

ENTRÉE CHOICE

(Choice of one)

Roasted French Chicken Breast GF

Fresh Figs, Baby Carrots, Rice Pilaf & Ricotta Cheese
Glazed Volaille

Baked Branzino Filet GF, DF

with Sundried Tomato & Kalamata Olives, White Wine
Garlic Parsley Sauce

Seared Sea Scallops with Sweet Corn Risotto GF, DF

Salsa Verde

Coco Spiced Shell Steak GF, DF

18oz Sliced Prime Shell of Beef with Garlic-Beet Mashed
Potatoes & Scallion Wrapped Roasted Broccolini, Red
Wine Chocolate Sauce

Heart Shaped Butternut Squash Ravioli

Pistachio-Basil Pistachio Pesto

DESSERT

(Choice of One)

Dark Belgium Chocolate Ganache Tarte

Fresh Raspberry Sauce

Mocha Baked Alaska

Fresh Strawberries & Hazelnut Shortcake