

Dinner Menu 2

MISO TUNA TARTARE AVOCADO 'PIE'

Artisan Mixed Lettuce, Pears, Oranges, Grapefruit Segments, Puff Pastry

or

MUSHROOM TART

served with Arugula, Tucker's Goat Cheese, Red Pepper Sauce & Porcini Espuma

or

GNOCCHI CACCIO E PEPE SHRIMP

Fluffy Potato Dumplings, Shrimp, Parmesan Cheese, Butter & Pepper

LOBSTER BISQUE

Panko Bay Scallops

or

WARM SPINACH SALAD

Bacon Chips, Chopped Egg

PAN SEARED ROCK FISH

Lemon Crusted Almonds, Lemon & Parsley Cream Sauce

or

SURF AND TURF

Angus Petit Tender with Grilled Jumbo Shrimps,

Caramelized Onions, Béarnaise Sauce, Gravy

or

STUFFED VERMONT TURKEY BREAST SAUSAGE, HONEY GLAZED VIRGINIA HAM

Fresh Cranberry, Cassava Pie, Jus

SERVED WITH CAULIFLOWER POTATO CROQUETTE, GARDEN VEGETABLE ROLL

MIXED BERRIES MASCARPONE BLACK SEAL RUM CREAM

Almond Tullie Cup

or

CHOCOLATE CHEESECAKE

Coffee Ice-cream, Caramel Vanilla Sauce

or

CHRISTMAS YULE LOG

Butterscotch Sauce, Strawberries

PETIT FOURS

COFFEE OR TEA

\$115.75 plus gratuities

Price Are Subject to Change

½ Bermuda Lobster available on request for a surcharge of \$37.75