

Seafood Extravaganza

Mouth Teaser

Raspberry Point or Malpeque Oysters

Freshly Shucked Served with 3 Melange of Mignonettes

First Course

Chilean Blue Mussels

Braised in white wine, tomato, basil broth

Second Course

10U Diver Scallops

Served with Maple Bacon Drizzle

Third Course

Tiger Shrimp

Sautéed in Garlic & Tomato served on Creamy Polenta Rounds w/Pesto oil

Fourth Course

Lobster Linguini

Butter Poached Caribbean Lobster Tail - Lemon Tarragon Buerre Blanc

Fifth Course

Pistachio Cheesecake

w/Ameretto 'Drunken' Bing Cherry Compote

\$150/pp

Mangia Italia

Apertivo

Prosciutto e Melone con Boccocini

Cured Italian Prosciutto - Ripen Cantaloupe-Fresh Mozzarella-Sweet Balsamic Reduction

Antipasti

Scampi saltati in aglio, pomodoro e burro serviti

con polenta cremosa e filo di pesto

Shrimp Scampi sautéed in garlic, tomato & butter served atop creamy polenta rounds with pesto drizzle

Primi Piatti

Ravioli di costolette brasate con sugo al vino rosso

Braised Short Rib Stuffed Ravioli w/Thyme & Rosemary Red Wine sauce

Secondi Piatti

Picatta di Pollo al vino bianco, limone, e capperi burro il sugo

Pan Seared Chicken Breast-White Wine, lemon & Caper Butter Sauce

Insalata

Cicoria erba cipollina e pomodoro con olio d'oliva e balsamico di Modena

Chicory, Chive & Grape Tomato w/ Olive oil & Balsamic from Modena

Dolce

Affogato

Caffè Gelato-Disaronno Crema-Amaretto Ciliegie

Coffee Ice cream-Disaronno Cream Liqueur- Amaretto'drunken'Cherries

\$150/pp

Celebrer la Cuisine Francaise

Amuse Bouche

Camembert, roquette de poire d'anjou enrobee de prosciutto, de reduction balsamique

Anjou Pear, Arugula, Camembert wrapped in aged prosciutto w/driizzle of balsamic reduction

Premier Cours

Escargot Vol-Au-Vent

Santes au beurre, a l'ail, estragon et al la crème, sur une pate feuilletée

Puff Pastry topped with Escargot sautéed in butter, garlic, tarragon & creme

Deuxieme Cours

Salad de Roquette, Fromage de Chevre, Noiz de Pecan, Betteraves Marinees, balsamique aux figues

Arugula, Goat Cheese, Pecan, Pickled Beets & Fig Balsamic

Troisieme Cours

Magret de Canard Fume saute a l'orange sauce Grand Marnier

Smoked Duck breast sautéed in a Grand Marnier Butter Sauce

Quatrieme Cours

Filet au Boeuf avec sauce cognac au poivre

Beef Tenderloin served with Cognac pepper sauce, fresh Vegetables & chef Potato

Dernier Cours

Gateau au Fromage a la Crème Brulee

Crème Brule Style Cheese Cake

\$150/pp