

## Amuse Bouche

Lobster Bisque with Tarragon Foam

## Appetizers

Tuna Tartar Wonton Tacos  
Wasabi Caviar and Sakimole

Local Stone Crab Claws  
Mustard Sauce, Crab Cannoli, Lemon

Lemon Grass Chicken & Vietnamese Noodle Salad  
Basil, Mint and Cilantro with Nuoc Cham Dressing

Oysters on the Half Shell  
Wakame Seaweed Salad, Wasabi Crème Friache

Carpaccio of Heirloom Tomatoes  
Aged Balsamic and Beignet of Goats Cheese, Basil, Oil

Crisp Duck Salad  
with Lardons, Mushrooms, Potatoes, Soft Poached Egg and Red Wine

## Entrees

Miso Glazed Chilean Sea Bass  
Lobster Consommé, Fresh Fennel, Carrots, Coconut Jasmine Rice

16 oz. Bone in Rib Eye  
Classic Steak Fries, Watercress, Sage Peppercorn Hollandaise

Roast Rack of Veal  
Saffron Risotto, Tomato Confit and Gremolata

Roasted Red Snapper  
Curried Red Lentils and Tikka Masala Sauce with Lime and Cilantro Pickle

Pappardelle of Wild Mushrooms  
Shaved Asiago Cheese and Salad of Crispy Herbs with a Red Wine Reduction

Breast of Organic Chicken  
Fingerling Potatoes, Baby Vegetables and Roasted Corn Blinis

## Desserts

Grand Platter of Tasting Desserts to Share  
including Chocolates, Shooters, Parfaits, Sorbets and Tarts