



APPETIZERS

SMOKED SALMON WITH HEARTS OF PALM
Green papaya, tosoi greens

* **CEVICHE OF SHRIMP AND REDFISH**
Plantain chip

BRAISED KALE, BLACKENED PORK TENDERLOIN
Citrus cream

STUFFED MUSHROOM
Spinach, Romano cheese, fine herbs



PASTA

FETTUCCINI ALFREDO
Traditionally prepared, parmesan crisps



ENTREES

SEARED STRIPED BASS
Lemon, creamy savoy cabbage, sour dough fried potatoes

or

BROILED MAINE LOBSTER TAIL
Toasted orzo with shrimp, broccoli, citrus gremolata

or

* **SLOW COOKED PRIME RIB**
Truffled potato puree, watercress salad, horseradish vinaigrette

or

SAVORY TART WITH ROOT VEGETABLES
Herbed ricotta mousse, roasted red pepper

Items from the grill available upon request



DESSERT

**MALTED CHOCOLATE MOUSSE
WITH HAZELNUT CAKE**
And warm chocolate sauce

**Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*