



69.95 PP (HST & GRATUITY NOT INCLUDED)

STARTERS

LOBSTER BISQUE SOUP
WITH BRANDY POACHED LOBSTER

CHARCUTERIE BOARD
FOIE GRAS CROSTINI, CURED MEATS, IMPORTED CHEESES & OLIVES

CRAB CLAW COCKTAIL
WITH A VODKA INFUSED COCKTAIL SAUCE

MUSSELS
WITH A COCONUT CURRY BROTH

MUSHROOM RAVIOLI
WITH A MASCARPONE CREAM SAUCE

BUFFALO MOZZARELLA
HEIRLOOM TOMATOES & FIG JAM

ENTREE

10 OZ NEW YORK STEAK
WITH A RED WINE AU JUS. ACCOMPANIED WITH DUCHESS POTATOES AND MARKET VEGETABLES

PAN SEARED BRANZINO
WITH A CHAMPAGNE & CITRUS SAUCE. ACCOMPANIED WITH JULIENNE VEGETABLES AND ISRAELI COUS COUS

MUSHROOM STUFFED CHICKEN SUPREME
WITH A PORT WINE SAUCE, BASMATI RICE & MARKET VEGETABLES

RACK OF LAMB
WITH A DIJON & PANKO CRUST. SERVED WITH FINGERLING POTATOES & MARKET VEGETABLES

SEAFOOD RISOTTO
SHRIMP, SCALLOPS, MUSSELS & CALAMARI

EGGPLANT PARMIGIANA

DESSERT

CREME BRULE

CHOCOLATE POT DE CREME

PROFITEROLLES
FILLED WITH VANILLA GELATO & TOPPED WITH A BOURBON CHOCOLATE SAUCE

FRESH BERRIES
WITH WHIPPED CREAM

HOME MADE TIRAMISU

ENJOY 20 % OFF WINE BOTTLES
House & Feature Wines not Included

*Your Hosts - Executive Chef de Cuisine John Paul Angheloni
Matire D's Andrew & Vince Angheloni*