

**Preludes:**

Please Select One

Field Of Greens With Toasted Pecans And Red And Yellow  
Baby Tomatoes Topped With A Goat Cheese Crumble And A Light Sherry Vinaigrette

Field Greens Tossed With Fennel & Blood Oranges & Grape Vinaigrette

Endive Salad With Toasted Walnuts And Gorgonzola Cheese  
Accented With Fresh Bosch Pear

Field Green Salad With Baby Red And Yellow Tomatoes  
With Sliced Avocado And Grilled Chicken With A Roafert Vinaigrette

Fresh Crab Salad With Citrus Vinaigrette With Accents Of Avocado  
And Fresh Pink Grapefruits Segments

Caesar Salad With And Tuscan Croutons  
Topped With Parmesan Curls

Warm Goat Cheese Salad  
Belgium Endive With Mango And Orange  
Topped With Warm Goat Cheese And Kiwi Dressing

Tuna Tartar  
Fresh Tuna With A Ginger Sesame Sauce  
Served With Avocado And Watercress

Duck Confit Salad  
Duck Confit With Frisee, Lardons, And Brioche Croutons  
In A Sherry Vinaigrette

Wild Mushroom Ravioli  
Homemade Ravioli Covered In A White Truffle Sauce  
With Shaved Aged Parmesan

**Main Course:**

Please Select Two

Grilled Salmon With Cream Spinach  
& White Truffle Sauce

Long Island Sea Scallops  
Pistachio Encrusted Sea Scallops Over Creamy Cauliflower Puree

Roasted Wild Striped Sea Bass, Provencal Vegetable Gratin,  
With Fresh Basil Pesto Sauce

Filet Of Beef With Pommes Gaufrettes & Sauce Bordelaise  
Accented With Spring Vegetables

Roasted Chicken With Grill Marks On A Bed Of Grilled Vegetables  
With A Basil Pesto Sauce

Grilled Tuna, New Potatoes, Tomatoes, Hard Boiled Eggs  
Haricot Verts, French Anchovies And Nicoise Olives

Roasted Chicken  
Oven Roasted Chicken With Wild Mushroom Sauce  
Over Mashed Potatoes With Sautéed Vegetables

Coq Au Vin  
Slow Cooked Marinated Chicken With Pearl Onions,  
Mushrooms Served With Mashed Potatoes

Crispy Duck  
Oven Browned Juicy Breast Of Duck In A Port Wine Sauce  
Over A Hash Of Fresh Corn, Spinach, And Caramelized Potatoes

New York Steak  
Grilled Ny Sirloin Strip With A Creamy Pepper Corn Sauce  
Truffled Mashed Potatoes And Seasonal Vegetables

Rack Of Lamb  
Grilled Rack Of Lamb Au Jus With Rosemary Over Provençal Vegetables  
\$78

### **Desserts:**

Please Select One

Chocolaté Hazelnut Flourless Cake  
Chocolate Sponge & Hazelnut Cream

Tiramisu: Mascarpone Moussé  
& Lady Finger Sponge Cake

Carrot, Cream, Cheese, Cake  
Pineapple & Carrot Sponge Cake

Deep Dark Chocolate Bundt Cake

Tropical Parfait  
Mango, Passion Mousse, Coconut Dacquoise & Fresh Raspberries

Trio Triple White  
Milk & Dark Chocolate Mousse,

Chocolate Fudge Cheese Cake  
With Raspberries

Poached Pear And Almond Tart  
Almond Cream

Apple Tart With Baked Apples  
Fanned With Caramelized Glaze

Lemon Tart  
Lemon Curd On Sweet Dough

Fresh Berries  
Real Vanilla Whipped Cream

Served With Mineral Water, Soft Drinks, Regular & Decaffeinated Coffee & Tea

All Menu Selections Subject To 20% Service Charge And 8.375% Sales Tax.