



3 Course Prix Fixe Menu

with complimentary champagne toast
\$110 per person

Appetizers

SHRIMP BISQUE

FIG SALAD

ARUGULA, PROSCIUTTO DI PARMA, GOAT CHEESE, PISTACHIO, BALSAMIC GLAZE,
SHERRY VINAIGRETTE

ZUCCHINI FRITTERS

TZATZIKI AND CHIPOTLE SAUCE

Entrees

LAMB SHANK

MASHED POTATO, GARLIC SAUTÉED SPINACH, TOMATO RED WINE SAUCE

FILET MIGNON

TRUFFLE FINGERLING POTATO, ASPARAGUS, RED WINE REDUCTION

FRESH LOBSTER

SHIITAKE MUSHROOM, ALFREDO SAUCE, OVER LINGUINE PASTA

GRILLED SWORDFISH

VEGETABLE RISOTTO

Desserts

FRUITI DE BOSCO

TIRAMISU