

# Prix Fixe Menu

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## *Soup*

- Zuppa Toscana -

## *Salad*

- Caprese – Freshly sliced mozzarella and tomatoes with a balsamic glaze and pesto -

## *Appetizer*

- Oysters Rockefeller – freshly shucked oysters, broiled and topped with a creamy spinach béchamel

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## *Lemon Sorbet*

## *Entrée (Select one)*

- Flame grilled ribeye topped with two cage free poached quail eggs, melted bone marrow butter, accompanied by a double stuffed baked potato and honey red wine brussel sprouts. -
- Delicate, creamy seasoned risotto mixed with light buttery poached lobster and tiger shrimp. -

## *Dessert*

- Baked Alaska – a layer of cake, vanilla bean ice cream center, and a coating of meringue flambeed with rum at the table. -

*Complimentary glass of champagne or wine*

**\$95 per person plus tax and gratuity**