



First Course

FRENCH ONION SOUP

Toasted French Baguette, Beef Broth, Sweet Sherry and Melted Swiss Cheese

ARUGULA SALAD

Heirloom Tomatoes, Grilled Asparagus, House-Made Mozzarella, Meyer Lemon Vinaigrette

CLAMS CASINO

Bacon, Peppers, White Wine Butter, Toasted Bread Crumbs

Main Course

BRAISED LAMB SHANK

Artichoke Couscous, Escarole, Tomato Lamb Jus

ROASTED FILET

Sweet Potato Casserole, Asparagus, Sauce Bordelaise

ALMOND CRUSTED SOLE

Crab Croquettes, Spinach, Sage Brown Butter

Dessert Course

KEY LIME PIE

Raspberry Coulis

CRÈME BRÛLÉE

Marinated Berries and Pistachio Biscotti

ICE CREAM

Chef's Selection of Ice Cream

Wine Selections

ALMA ROSA PINOT GRIS, SANTA BARBARA, CALIFORNIA, 2007 - \$11.00

DOMINIO DE TARES "BALTOS" MENCIA, BIERZO, SPAIN - \$13.00

\$49.00 per person

Plus Service Charge and Tax