



-FIRST COURSE-

Roasted Walnut and Goat Cheese Salad

Mixed field greens with roasted red bell peppers, goat cheese, roasted walnuts, tomatoes, and red onions with a balsamic vinaigrette

Caprese Tower

Fresh mozzarella, sliced tomatoes and basil with thinly sliced red onions and white balsamic vinaigrette

-SECOND COURSE-

Cedar Wood Roasted Fish of the Day

Today's "flown in fresh" selection roasted on cedar wood with blended Asiago cheese leek potatoes and vegetables

Layered Eggplant Casseruola

With fresh tomatoes, basil, mozzarella and Parmesan cheese, finished with basil pesto oil. Served with sautéed mushrooms and spinach

Chicken Marsala

Sautéed chicken breast over angel hair with Marsala wine brown sauce and gourmet mushrooms

Veal Piccata

Pan-roasted veal with white wine lemon butter, gourmet mushrooms and capers over angel hair. Topped with jumbo lump crabmeat

Petite Filet

Grilled center cut beef filet topped with veal demi glace. Served with oven-roasted fingerling potatoes and grilled asparagus

-THIRD COURSE-

Tiramisu

With Vanilla cream and Kahlua chocolate sauce

Pecan Butter Crunch Cake

With a Granny Smith apple glaze