



-FIRST COURSE-

Caprese Tower

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

Arugula with Flame-Grilled Apples

Roasted walnuts, Gorgonzola cheese and Gorgonzola vinaigrette

-SECOND COURSE-

Three-Cheese Tortellini with Jumbo Lump Crab Meat

Tossed in a spiced Parmesan cream sauce with garlic, onions, and fresh spinach

Chicken Tuscany

Breaded, sautéed chicken breast over angel hair pasta, with a red wine brown sauce, herbs, tomatoes, scallions and gourmet mushrooms

Scallops Veneto

Blackened jumbo scallops on a bed of polenta, with lemon basil butter sauce and grilled asparagus

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

Tuscan Surf & Turf

14oz. aged choice boneless ribeye, topped with jumbo lump crab cake. Served with sautéed seasonal greens

-THIRD COURSE-

Tiramisu

With Vanilla cream and Kahlua chocolate sauce

Pecan Butter Crunch Cake

With a Granny Smith apple glaze