

## *First Course*

(Select One)

### Caesar Salad

Romaine, Croutons & Fresh Parmesan Cheese

### Shrimp & Bacon Bisque

A Creamy Shrimp Bisque prepared with  
Shrimp & Bacon, Vegetables & Herbs  
Finished with a Basil Oil

### Chilean Fishcake

Made from Fresh Seabass  
Served over a Bed of Gourmet Greens, Feta Cheese,  
Shallots and Pesto with Lemon Caper Remoulade

### David's Escargot

Six Escargot sautéed in Bacon, Garlic, Onion,  
Peppers & Tomato with Parmesan Cheese

### Brie En Croute

Brie Cheese wrapped in Puff Pastry, Baked to a Golden  
Brown and Served with a Berry Puree & Apples

### Shrimp Cocktail

Chilled Shrimp Served with our  
Signature Cocktail Sauce & Lemon

## *Second Course*

(Select One)

### Chilean Seabass

Pan Sautéed Chilean Seabass in a  
Lemon Thyme Beurre Blanc served with  
Truffle Mashed Potatoes and Vegetable

### Sea Scallops

Seared and served with a Truffle Butter Sauce,  
Mashed Potatoes and Asparagus

### New Zealand Rack of Lamb

Balsamic Glaze, Pesto Herb Risotto and Asparagus

### Filet Mignon

Filet Mignon Grilled to your liking, served  
with Port Wine Demi-Glaze,  
Mashed Potatoes and Grilled Asparagus

### Chicken Piccata

Sautéed in Lemon and Capers  
Served with Herbed Risotto and Vegetable

### Fresh Mushroom Ravioli

Delicately Stuffed Ravioli served with a  
Truffle Beurre Blanc & Grilled Sliced Portobello



## *Third Course*

(Select One)

Madagascar Vanilla Bean Crème Brulee

Flourless Chocolate Torte

Cheesecake du Jour

Key Lime Pie