

First Course

Caesar Salad

Romaine, Croutons & Fresh Parmesan Cheese

Second Course

(Select One)

Crab Bisque

A Creamy Crab Bisque prepared with Lump Crab Meat, Vegetables & Herbs

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

Lobster Claw Cocktail

Chilled Lobster Claws Served with our Signature Cocktail Sauce & Lemon

\$89.95 per person
(Plus Tax & Gratuities)

Each guest has a menu from which to choose

Third Course

(Select One)

Dover Sole

Pan Sautéed in Lemon, White Wine, Garlic and Capers
Served with Herbed Risotto and Seasonal Vegetable

Sea Scallops

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

New Zealand Rack of Lamb

Balsamic Glaze, Basil Mashed Potatoes and Asparagus

Filet Oscar

Filet Mignon Served with Crab Meat and Sauce Béarnaise,
Garlic Mashed Potatoes and Asparagus

Chicken Marsala

Sautéed in Marsala Wine and Mushrooms
Served with Garlic Mashed Potatoes and Vegetable

Wild Mushroom Alfredo

Sautéed Medley of Mushrooms in a creamy Alfredo Sauce
topped with Truffle Oil, Parmesan Cheese and
Served over Pappardelle

Fourth Course

(Select One)

Madagascar Vanilla Bean Crème Brulee

Flourless Chocolate Torte

Cheesecake du Jour

Pecan Pie