

## *First Course*

(Select One)

### **Caesar Salad**

Romaine, Croutons & Fresh Parmesan Cheese

### **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

### **Shrimp Cocktail**

Chilled Shrimp Served with our Signature Cocktail Sauce & Lemon

**\$89.95 per person**  
**(Plus Tax & Gratuities)**

**Each guest has a menu from which to choose.**

## *Second 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

### **Vegetarian Mushroom Pappardelle Alfredo**

Shitake, Cremini and Button Mushrooms served with Pappardelle Pasta and Alfredo Sauce garnished with Truffle Oil and Parmesan Cheese

## *Third Course*

(Select One)

### **Madagascar Vanilla Bean Crème Brulee**

### **Flourless Chocolate Torte**

### **Cheesecake du Jour**

### **Key Lime Pie**