

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

Roasted Vegetable Ravioli

Ravioli in a Marinara Sauce topped with
Truffle Oil and Parmesan Cheese

Third Course

(Select One)

Madagascar Vanilla Bean Crème Brulee

Flourless Chocolate Torte

Cheesecake du Jour

Key Lime Pie