

First Course

(Select One)

Caesar Salad

Traditional Caesar Salad with 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

\$79.95 per person (Plus Tax & Gratuities)
Each guest has a menu from which to choose.

Second Course

(Select One)

Chilean Seabass

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

Seafood Pappardelle

Sautéed Lobster Tail, Clams and Shrimp with
Fresh Parmesan Cheese and
Served in a Classic Scampi Sauce over Pappardelle

Filet Oscar

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

Chicken Marsala

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

Roasted Vegetable Ravioli

Ravioli in a Marinara 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