

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 Scampi

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

Filet Mignon

Filet Mignon with Port Wine Demi-Glaze,
Garlic Mashed Potatoes and Grilled Asparagus

Chicken Piccata

Sautéed in Lemon and Capers
Served with Herbed Risotto and Vegetable

Fresh Mediterranean Ravioli

Delicately Stuffed Ravioli with Red & Yellow Peppers,
Zucchini, Goat Cheese & Fresh Herbs served with
Mixed Greens, Capers, Olives & Chopped Basil



Third Course

(Select One)

Madagascar Vanilla Bean Crème Brulee

Flourless Chocolate Torte

Cheesecake du Jour

Key Lime Pie