



## FOUR COURSE DINNER MENU

Gulf Shrimp Cocktail

Fish and Crab Cake, Cilantro Lime Mayo

Duo of Chef's Chicken Liver Pate Flavored with Port and Duck Terrine, Cranberry Raisin Compote

Moroccan Beef and Date Strudel, Yogurt Mint Dip

\*\*\*

Chilled Vichyssoise Soup, Golden Croutons

Creamy Shellfish Bisque flavored with Brandy

B&B Salad Mixed Leaves, Pecans, Blue Cheese, Strawberries, Balsamic Vinaigrette

\*\*\*

Filet of Salmon topped with Crab and wrapped in filo served with a Saffron Cream Sauce

Medallions of Filet Mignon, Whole Green Peppercorn Sauce

Fresh Local Fish topped with Capers and Shrimp over a Wild Mushroom Risotto

Braised Lamb Shank, Cabernet Rosemary Jus

Half Roast Duckling, Grand Marnier Orange Sauce

Chicken Breast stuffed with Mozzarella, wrapped in Prosciutto served over Pasta tossed in Olive Oil & Herbs

\*\*\*

Salted Caramel Cheesecake

Tiramisu

Key Lime Pie

Rich Chocolate Mousse with a Chocolate Baileys Sauce

\$68.00 per person, excluding tax & gratuity