

Sit-Down Dinners

1st Course - Appetizer - Select One

Trio of Cold Summer Colored Soups served in Murano like Shot Glasses - Vichysquash, Mangospacho and Avocado Served with Black, Gold and Red Caviar

Or

Trio of Won Ton "Ravioli" filled with Black Bean, Cilantro Pesto, Toasted Pine Nuts and Pecorini Shavings in Oriental Spoons

Or

Zucchini Soup served in Acorn Squash Bowl On a Bed of Alfalfa Sprouts and Edible Orchids

Or

Martini Glass filled with Mediterranean Seafood Melange On a Bed of Petite Chopped Salad with Balsamic Vinaigrette

Or

Mesclun Salad with Crusted Pecan Goat Cheese Cakes, Grilled Red Peppers and Artichokes in a Passion Fruit Vinaigrette

Or

Fresh Salmon Roulade filled with Smoked Salmon and Arugula Served with Beet Slaw and Horseradish Cream

Or

Gazpacho Soup served in Martini Glass with Gulf Prawn Sugarcane Skewer

2nd Course - Free - Select One

*Duo of Mignonette of Beef and Sea Bass Medallion
Mushroom Ragout
Oriental Onyx Pilaf with Fresh Chives
Focaccia and Flat Breads*

Or

*Roasted and Florasian Basted Filet of Beef
Served with Sweet Fried Plantains
With a Guava-Ginger Hoisin Sauce
Pilaf with Radicchio and Parsley
Polenta Cakes filled with Pesto
Served with Fresh Tomato Coulis
Assortment of Grilled Napoleon Vegetables
Breads and Butter*

Or

*Sage Scented Veal Chop with Calvados Wine Reduction
On a Bed of Caramelized Apples and Sauteed Fresh Spinach
Curry Pilaf with Peas
Medley of Julienne Summer Vegetables with Dill Butter
Breads and Focaccia*

Or

*Grilled and Rosemary Scented Rack of Lamb grilled Medium
Served on a bed of Ratatouille
Pilaf with Asparagus and Fontina Cheese*

Parmesan Pudding Jimbale drizzled with Amatriciana Sauce
Caramelized Baby Carrots
Breads and Focaccia offered with Herb Butter

3rd Course - Dessert

Trio of Delectable Sweets

Chocolate Crème Brulee in Sake Cup with White
Chocolate Baton,
Petit Mango Bavarois
Ginger Snap Tuile with Passion Fruit Mousse
Surrounded with Fresh Raspberries