

Amuse Bouche

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Soup

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Coco Spiced Seared Scallops

Candied Walnuts, Mixed Arugula, Cranberry, Bacon Crisp

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Sun Dried Tomato Lobster Ravioli

Butternut Puree, Cauliflower, Champagne Cream Sauce

Or

Shrimp & Herb Crusted Beef Duet

Garlic Cream Potato, Sautéed Vegetable Garden, Demi Glace

Or

Vanilla Infused Risotto

Roasted Beets, Chocolate Foam, Citrus Butter

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Deep Dark Chocolate Ganache

Fresh Strawberries, Chocolate Rocks, Raspberry Coulis

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Tea & Coffee

Price per person \$75 USD | A 24% tax and service charge will be added to your bill