

## *Lobster Bisque*

*With Fresh Lobster Meat*

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## *Choice of Appetizer*

### *Potato and Spinach Samos s*

*Spinach and Potatoes Sautéed with Cumin and Fennel Seeds,  
Wrapped in Phyllo Dough and served with a Cilantro Yoghurt Sauce*

### *Duck and Shitake Mushroom Cigars*

*Roasted Duck, Jalapeno Peppers and Shitake Mushrooms  
Sautéed with Ginger, Sesame Oil and Soy Sauce , Rolled in Phyllo Dough  
Served with a Blackberry and Cognac Reduction*

### *Fried Oysters*

*With a Fresh Tomato and Horse Radish Salsa.*

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## *Spinach and Asian Pear Salad*

*Tossed with dried Cranberries, Toasted Walnuts,  
Blue Cheese Crumbles and Pomegranate Seeds  
Pomegranate Champaign Vinaigrette*

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## *Choice of Entrée*

### *Seafood Risotto*

*Fresh Shrimp, Scallops, Clams, Mussels and Lobster Meat  
In a Creamy Risotto*

### *Herb Rubbed Rack of Lamb*

*Severed with a Wild Mushroom Risotto, Asparagus Flan drizzled with Hollandaise Sauce  
Finished with a Mint Demi Glace*

### *Surf and Turf*

*Filled 6oz Filet Mignon and Butter Poached Lobster Tail  
Topped with sauce Béarnaise and served with  
Au Gratin Potatoes and Grilled Asparagus*

### *Vegetable Wellington*

*Asparagus, Baby Spinach, Caramelized Vidalia Onions, Wild Mushrooms,  
Roasted Red Peppers and Goat Cheese , Wrapped in Puff Pastry  
With a Spicy Tomato Sauce.*

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## *Dessert*

### *Chocolate Mousse*

*Topped with a Frangelica Whipped Cream and Toasted Almond Slithers*