



AMUSE

Ahi Tuna Crudo with Avocado and Pasta Chip
&
Herb Roasted Angus Tenderloin with Truffle Mushrooms

FIRST COURSE

Shrimp Paesano
two jumbo shrimp dusted in flour, pan sautéed, baked
and drizzled with lemon butter garlic sauce

SALAD

Baby Iceberg Wedge
iceberg wedge with grape tomatoes, pancetta croutons,
blue cheese crumbles and gorgonzola dressing

MAIN COURSE

Sea Bass
pan roasted sea bass served with soft polenta
and pomodoro butter
or
Veal Chop
milk fed veal chop served with shitake mushroom
glaze and parmesan corn

DESSERT

Godiva White Chocolate Tiramisu
espresso soaked ladyfingers with godiva white chocolate
liqueur and whipped cream
or
Warm Apple Torte
thinly sliced green apples baked in a pastry crust with warm caramel