



\$59.95

Appetizers

**Cream of Carrot and Coriander**

*Or*

**Caprese Salad**

Vine Ripened Tomatoes, Buffalo Mozzarella Cheese, Mixed Baby Greens, Radish, Sweet Basil, Fleur de Sel, Extra Virgin Olive Oil, Aged Balsamic Reduction

*Or*

**Norwegian Smoked Salmon Plate**

Atlantic Smoked Salmon with Red Onions, Capers, Crostinis and Savory Lemon Dill Whipped Cream.

Entrees

**Atlantic Salmon**

Grilled Atlantic Salmon Filet served with San Marzano Plum Tomato, Caper & Black Olive Sauce. Served with Butter Poached Fingerling Potatoes and Asparagus

*Or*

**Beef Filet Mignon**

7oz AAA Beef Tenderloin with California Cabernet Sauvignon Red Wine Demi Sauce . Served with Butter Poached Fingerling Potatoes and Asparagus

*Or*

**Lobster Ravioli**

Lobster Stuffed Ravioli with Ricotta Cheese and Leeks in a Rose Sauce, topped with Shaved Reggiano Parmesan Cheese

Desserts

**Chocolate Mousse**

With Fresh Berries and Chantilly Cream

**Lavender Crème Brule**

Lavender Scented Tahitian Vanilla Bean Custard with Caramel Crust

**Tea, Coffee**