

First Course

SHE CRAB BISQUE

Lump Crab ~ Sherry

CLASSIC CAESAR

Romaine ~ Croutons ~ Shaved Parmesan ~ Caesar Dressing

HOUSE SALAD

Tomatoes ~ Red Onion ~ Carrots ~ Cucumber ~ Red Wine Vinaigrette

FRIED SHRIMP

Sweet Chili Aioli ~ Harissa Spiked Cocktail

FRIED OYSTERS

Calabrian Chili Spiked Honey Drizzle ~ Pineapple & Corn Salsa

Second Course

SCALLOP CARBONARA

Bucatini Pasta ~ Spinach ~ Black Truffle ~ Pancetta ~ Parmesan

BAKED HALIBUT

Tomato Consommé ~ Crispy Quinoa ~ Basil ~ Heirloom Tomato

FILET

Beef Tenderloin ~ Warm Spinach, Oyster Mushroom & Butternut

Squash Salad ~ Duck Fat Caramelized Fennel Confit ~ Raspberry Gastrique

FRIED SHRIMP

Boursin Risotto ~ Roasted Malibu Carrots ~ Sweet Chili Aioli

GRILLED TUNA

Chili Oil Marinated ~ Shallot ~ Chili Thread ~

Watermelon Radish ~ Duck Fat Caramelized Fennel Confit ~ Citrus Gastrique

SALMON

Forest Berry Chutney ~ Boursin Risotto ~ Garlic Spiked Spinach

GRILLED CHICKEN & QUINOA

Avocado ~ Sugar Snap Peas ~ Heirloom Tomato ~ Corn & Pineapple Salsa

SPINACH DAHL

Masala ~ Lentils ~ Onion ~ Garlic ~ Coconut

Milk ~ Basmati Rice ~ Pickled & Crisp Onion ~ Yogurt

Third Course

KEY LIME PIE

PEANUT BUTTER PIE

ICE CREAM OR SORBET