

4 Course a La Carte Dinner

Welcome Cocktail - Absolut Kiss

Appetizer

(Choice of one)

(Choice of one)

Entrée

Minted Watermelon & Feta Salad

Watermelon, Mint, Truffle Feta, Balsamic Syrup (*) Mint Oil. Almond Ginger Brittle

Regency Rack of Lamb

Lamb Rack. Garlic. Rosemary Raspberry and Mint Reduction Scalloped Potato and Vegetable Mélange 🕸 🚱

Crispy Herbed Shrimp

Toasted Tomato Chutney. Basil Mint Pesto Microgreens. Fresh Herbs

Peppercorn & Cumin Crusted Beef Filet Mignon

Aged Balsamic Demi. Sautéed Shiitake Mushrooms Roasted Garlic Mashed Potato. Fried Onion Rings Grilled Brussels Sprouts 🦗

Smoked Salmon Carpaccio

Salmon Slivers. Herbed Cream Cheese Fresh Arugula. Garlic Chip. Lime Ginger Infused Oil Lavash Chip

Grilled Lobster Medallions

Char-Grilled Lobster. Fresh Chimichurri Herbed Rice Pilaf. Roasted Carrot and Zucchini 🏶 🚳

Soup

(Choice of one)

Roasted Beets & Spinach Risotto

Roasted Beetroot & Coconut Soup (*) Roasted Beetroot. Coconut Cream. Sherry

Vegetable Stock. White Wine. Arborio Rice 👻 🚱 😩

Lobster & Roasted Corn Chowder

Lobster Morsels. Fish Broth. Cream (\$\mathbb{\psi}\) Potato. Brandy

Dessert

(Choice of one)

Entrée

(Choice of one)

White Chocolate Pannacotta

Strawberry Coulis. Fresh Mint. Mint Tuile 🖗

Herb Marinated Snook

Strawberry, Tarragon Coulis Sous Vide Garlic Herb Oil. Tourne Potatoes and Pumpkin Buttered String Beans

Chocolate Raspberry Gâteau

Dark Chocolate Ganache. White Chocolate Ganache 🙈

Asian Chicken Roulade

Marinated Chicken Breast Sake Infused Bamboo Sprouts. Soba Noodles Charred Snow Peas and Carrots

Nutella & Pomegranate Mousse Cup Lemon Grass Meringue. Chocolate Swirl 🛞

Poached Pear with Orange & Cherry Coulis

Royal Kay Cherries. Orange Segment Fresh Mint 📾 💔 🕸











