



Saturday, April 21, 2012

Dinner Menu

Appetizer

Maine Lobster Rangoon with prosciutto, mascarpone cheese with Smokey tomato Butter

Salad

Warm Spinach Salad in parmesan cup with pine nut, pancetta bacon with Passion fruit vinaigrette.

Entrée

Tagorashi Seared Filet Mignon & Blue Crab Stuffed Prawn topped with passion fruit béarnaise and truffle demi glaze, root vegetable daulpheniose, and haricot vert with macadamia nuts.

Dessert

Flourless Chocolate Cake with raspberry sorbet in chocolate cup and fresh assorted berries with grand mariner crème fraîche