

THE V.I.P

\$120 per Person (excluding T & T)

4 Course Menu

FIRST COURSE

GALLERY SALAD

Mesclun greens, tomatoes, onions, carrots, sun dried tomatoes, kalamata olives.

LOBSTER BISQUE

Creamy and smooth with a touch of Hennessy.

SECOND COURSE

CANNOLI TRIO

Crabmeat, lobster tuna, served with avocado mousse.

JUMBO SHRIMP COCKTAIL

Succulent trio of tiger shrimp with our house made cocktail sauce.

GRILLED APPLEWOOD BACON

Nueske's bacon.

THIRD COURSE

DRY AGED RIB EYE STEAK (20 oz)

Garlic mashed potatoes, grilled asparagus, nueske's bacon and bleu cheese fondue.

BONE IN FILET MIGNON (18 oz)

Served with beet and goat cheese mashed, topped with bordelaise.

RACK OF LAMB (10 oz)

Moroccan couscous, apricot tomato chutney, mint cucumber yogurt.

DUCK BREAST

Seared Hudson Valley duck breast, celery root puree, braised mustard greens, orange black cherry gastrique.

SEA SCALLOPS

Wild mushroom truffle risotto, seared porcini dust, baby back choy.

CHILEAN SEA BASS

Seared sea bass, batonnet potatoes, lemon herb pan sauce.

COURSE

COCONUT CRÈME BRULÉE

Coconut puree, Madagascar vanilla bean, caramelized sugar, fresh whipped cream.

FLOURLESS CHOCOLATE CAKE

Home-made Belgian chocolate cake vanilla gelato, fresh whipped cream.

FRIED COOKIE DOUGH

Red velvet cake, vanilla ice cream, fresh whipped cream.