

## Appetizers

#### Seared Bacon Wrapped Scallops

pumpkin purée vegetables capponata

or

#### Tagliata Di Manzo

petite CAB pepper crusted striploin steak , cooked medium rare and sliced over local arugola, aged parmesan shavings and balsamic glaze

or

#### **Pecans Dusted Baked Brie Cheese**

cranberry compote, apple , candied nuts

# Mains

#### Seafood Boil

jumbo tiger shrimp, scallops, snow crab leg, 1/2 lobster tail, mussels, corn, andouille sausage, creole cajun butter sauce

or

#### Ossobuco Alla Milanese

slow braised melting tender veal shank served over saffron risotto , sprinkled with

aromatic herbs

or

#### Homemade 3 Cheeses Ravioli

fresh tomato and basil confit, aged parmesan shavings

#### Desserts

# 7 layers Devil Chocolate Cake

served with vanilla ice cream and nougatine crumbs

or

## **Tropical Fruit and White Chocolate Mousse**

served with fresh berries

\$69 plus 17% service charges