

Eat, Laugh & Dine Menu

Appetizer (select one)

Mussels & Sausage

P.E.I. mussels and sweet fennel sausage served in a traditional garlic, white wine and basil plum tomato broth

Tenderloin of Beef Carpaccio

Lightly grilled, topped with hearts of palm, asparagus, fried capers, sweet tear drop peppers, red onion & EVOO

Long Stemmed Artichoke

Hearts - parmesan crusted, roasted and served with a balsamic aioli and peppadew peppers

Grilled Octopus

Served with roasted corn, white beans, sweet peas, sun dried tomato and a balsamic drizzle

Arugula and Scallop Salad

Pan seared bay scallops, strawberries, potato, beets, pecans, roasted chi-chi beans and olives in a balsamic pomegranate vinaigrette

Entrée (select one)

Crispy Shrimp Scampi -

Garlic, lemon, butter, served over pappardelle pasta and finished with a citrus sauce

Potato Encrusted Salmon -

Served over sautéed kale and roasted beets with a gorgonzola sherry demi-glaze

Tortelloni Porcini -

Large tortellini filled porcini mushroom with a sun dried tomato cream sauce, served over crips arugula, topped with shredded parmesan

Filet and Scallops

4 oz petite filet, pan seared diver scallop over a wild mushroom risotto, finished with a pink peppercorn tarragon brandy demi-glaze

Dessert (select one)

Gelato

Caramel Sea Salt or Double Chocolate - served with mixed fruit and guafrette cookie

Flourless Chocolate Cake -

Served with chocolate ganache, mixed fruit and walnuts

(3) Mini Cannoli -

With sweet ricotta, pistachio and fruit

