

5 Course to satisfy and Craving

Choose any one item from each Section

Starter

Crave Soup Du Jour

THE CHEF'S DAILY INSPIRATION

Appetizer

Crave House Salad

BOSTON BIB LETTUCE TOPPED WITH
ARTICHOKE HEARTS, ROMA TOMATOES,
ROASTED RED PEPPERS GARBANZO BEANS
AND CAPERS. TOSSED IN OUR GORGONZOLA
HERB VINAIGRETTE DRESSING

Classic Caesar Salad

CRISP ROMAINE TOSSED WITH OUR IN HOUSE
PREPARED CREAMY GARLIC DRESSING,
GRILLED PANCETTA, FRESH PARMESAN AND
SEASONED CROUTONS

Shrimp Cocktail

CHILLED JUMBO SHRIMP COMPLIMENTED WITH OUR ZESTY COCKTAIL SAUCE

Amuse Bouche

DAILY INSPIRATION OF SORBET FOR THE PALLET

Main Temptations

Duck Confit

SLOW BRAISED DUCK LEG
SERVED WITH ROOT VEGETABLE, HEIRLOOM
POTATO MELODY &
ASPARAGUS - RICH AU JUS

Steak Roulade

PAN SEARED TENDER STEAK - CHIMICHURRI
— ROASTED RED PEPPER — WILD
MUSHROOMS — SERVED WITH WHIPPED
MASHED POTATO & CHEF'S CHOICE
VEGETABLES

Grilled Quail

CHAR GRILLED — HERB MARINATED — SWEET
BALSAMIC GLAZE - SERVED WITH
FINGERLINGS POTATOES & CHEF'S CHOICE
DAILY VEGETABLES

Grilled Swordfish

LEMON MARINATED — PAPAYA & MINT
SALSA — SERVED WITH BLACK RICE AND
CHEF'S CHOICE VEGETABLES

Sweet Endings

CLASSIC TAHITIAN VANILLA CRÈME BRULE OR CRISPY BANANA SPLIT