

Chef's Tasting Menus

Gold Plate

Four Course \$32 / Five Course \$36

Platinum Plate

Four Course \$38 / Five Course \$42

Choose one item from the following four or five courses.
Then just sit back and let us wine and dine you.

Note: Course offerings are appropriately smaller than a la carte portions
Tasting menus cannot be "split"
Four course dinners exclude appetizer or dessert

Optional Flight of Wines

Wine pairings are selected by our Sommelier
Four Course \$18 / Five Course \$22

Appetizer

Choose any selection from the Spanish Tapa section of menu

Soup Course

Cup of Soup du Jour

Cup of Soup: Includes Gourmet Line

Salad Course

Caesar Salad
European Greens with Goat Cheese,
Port Vinaigrette and Herb Crostini

Hearts of Romaine Caesar Salad
European Greens with Goat Cheese,
Port Vinaigrette and Herb Crostini

Entrée Course

(ask your server which of tonight's featured items may be added to the tasting menu)

GOLD PLATE

Moroccan Lamb Tagine – With Apricots, Dates, Fig & Harissa atop Couscous

Authentic French Cassoulet - With duck, pork, sausage Toulouse & Tarbais beans

Spanish Paella Valencia – Saffron rice, rabbit, chicken, duck & Spanish chorizo

Crab Cake - Topped with refreshing mango relish, avocado emulsion & citrus beurre blanc

Pine Nut Pesto Salmon - Atop sun-dried tomato & crimini mushroom fettuccine

PLATINUM PLATE

Sea Bass Gratin – A succulent fillet topped with lump crab salad, parmesan and bread crumbs. Finished with citrus lemon butter & fresh asparagus

Lobster Cake – Resting on micro-green citrus salad and fresh pear accompanied by manchego-purple basil croquette laced with champagne aioli

6 oz Filet Mignon - Flame grilled to your specifications. Served with demi-glace, potatoes Lyonnaise and vegetable du jour

Sweet Endings

Tiramisù with Anglaise Filled Chocolate Truffle
Chocolate Pecan Caramel Torte with Frangelico Anglaise
New York Cheesecake with Fresh Fruit and Strawberry Coulis
Trio of Raspberry Lemon Mango Sorbet