



*Romantic Dinner for Two (3-Course Dinner) or  
Private In-Home for 5 Guests (3-Course Dinner)  
Choice of Each Course*

***Appetizers***

**PAN-SEARED SCALLOP SALAD**

Mâche Greens Tossed with Roasted Red Peppers, Poached Artichoke and Citrus Vinaigrette Dressing

**MIXED SEASONAL GREENS**

Tossed with Grape Tomatoes, Candied Walnuts, Crumbled Blue Cheese and Balsamic Vinaigrette

**TUNA TARTARE AND AVOCADO MOUSSE**

Diced Sushi Grade Tuna, Roasted Shredded Coconut, Pine Nuts, Apples and Reduction Soy Sauce Glaze

***Main Courses***

**CLASSIC SEAFOOD BOUILLABAISE**

Clams, Mussels, Prawns, and Crab Meat Cooked in Fish Broth and White Wine

**TRUFFLE & BASIL PAN-SEARED STRIPED SEA BASS**

Corn Chickpea Cake, Sautéed Spinach and Curry Crab Velouté Sauce

**MARINATED HALF ROASTED CHICKEN**

Seared Crispy Skin Chicken Served with Creamy Polenta, Sautéed Spinach and Tomato Ragoût Sauce

**PAPPARDELLE CON ZUCCHINI E FORMAGGIO (Vegetarian)**

Sautéed Zucchini with English Peas, Wild Mushrooms and Finished with Parmesan Reggiano

**BRAISED LAMB SHANK**

Braised Shank with our Essence of Spices Served with Israeli Couscous and Natural Jus Sauce

**FILET MIGNON AU POIVRE**

Pan-Seared Filet Mignon, Creamy Purple Potato Purée, Sautéed Pancetta and Brussels Sprouts, Finished with Peppercorn Demi-Glace Sauce

***Desserts***

**WARM CHOCOLATE FONDUE CAKE**

Warm Belgium Chocolate Cake with Molten Lava Center, Homemade Caramel Sauce and Topped with Ice Cream

**MINI CINNAMON SUGARED DOUGHNUT**

Stuffed with Granny Smith Apple Compote and Confectioners' Sugar, Served Hot in a Paper Bag