

## SMALL PLATES

### *Lobster Carpaccio*

Sous Vide Lobster Tail Thinly Sliced Topped with Lime Zest, Baby Arugula, Dill Vinaigrette, Black Salt

### *Strawberry Raspberry Gazpacho*

English Cucumber / Fresh Mint / Balsamic Reduction

### *Quail Saltimbocca*

Prosciutto Wrapped and Stuffed with Thai Pepper and Ricotta Cheese. Drizzled with Rose Petal Champagne-Infused Honey

### *Red Wine Poached Pear*

Sous Vide Pear in Red Wine. Mixed Greens / Blue Cheese / Red Onions / Spicy Walnuts

### *Oysters*

Gulf Oysters with Strawberry Balsamic and Basil Mignonette

## ENTRÉE

### *Lobster Tail*

Cooked Sous Vide Style with Chargrilled Broccolini and Truffled Macaroni and Cheese

### *Chicken Thighs*

Pan Seared Chicken Thigh with Coconut Curry / Apple Chutney / Green Peas / Carrots / Zucchini / Squash/ Naan Bread / White Rice

### *Wild Mushroom Risotto*

Arborio rice cooked with mushroom consommé, Oyster Mushrooms, Portabello Mushrooms, Shitake Mushrooms, and Parmigiano Reggiano garnished with porcini foam and drizzled with red wine reduction

### *New York Strip*

Cooked Sous Vide, Hickory Wood Seared and served with Herb de Paris Compound Butter. Accompanied by Baked Potato.

## DESSERT

### *Crème brûlée*

Rose petal crème brûlée with vanilla bean sugar

### *Red Velvet Cheesecake*

Red velvet chocolate cheesecake drizzled with Godiva chocolate sauce

### *Chocolate Fondue*

Long stem strawberries served with warm melted dark Godiva chocolate

