

1st Course

Olive Tapenade & tomato tart topped with fresh baby greens
tossed with Sherry vinaigrette & crumbled goat cheese

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Pepper crusted Ahi Tuna seared rare with Pea Shoot salad,
avocado tequila mousse drizzled with extra virgin olive oil

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Broiled Harissa/herb Lamb Chops honey yogurt

2nd Course

Pan Seared Halibut with Roasted Red Pepper Coulis, boursin
cheese & lemon beurre blanc

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Roasted Veal Tenderloin with sauce au poivre & lardons

~all served with barley Risotto,

Grilled asparagus with shaved parmesan~

3rd Course

Pumpkin Goat cheese Brulee

&

Fruit & Nut Chocolate Fudge finished with Chocolate Mousse