



Eat. Drink. Be.

\$35.08

### Starters

(Choose One)

Watermelon Soup

Chicken Dumplings

Carrot-Cucumber Salad, Lime, Soy Dipping Sauce

Shrimp Cocktail

Prawns, Grey Goose Cocktail Sauce, Citrus Fennel Salad

### Entrees

(Choose One)

Roasted Organic Chicken

Herb de Province Rub, Mushrooms, Goat Cheese Ravioli, Root Vegetables, Pearl

Onions, Sage Jus Lie

Grilled Portabella Mushrooms

Coconut-Jasmine Rice, Stir Fry Vegetables, Yellow Curry Sauce

Stuffed Shrimp

Lump Crab, Mashed Potatoes, Asparagus, Lemon Butter Sauce

Beef Diane

Tournedos of Beef, Polenta, Asparagus, Caramelized Pear Onions,

Green Peppercorn Sauce

### Dessert

(Choose One)

Grand Marnier Cream Brule

Chocolate Ganache Tart

Berry Coulis

Lemon Ginger Cheesecake

French Vanilla Sauce, Whip Cream

### Wines by the Glass

Domaine St. Michelle Brut, NV	8	Pinot Noir, Heron, Napa County 2002	9
Chardonnay, Vine Street, California 2005	11	Cabernet Sauvignon, Castle Rock, Napa Valley 2005	9
Chardonnay, Deloach, California 2005	9	Merlot, Rabbit Ridge, California 2003	8
Riesling, Kuhl Way, California	9	Shiraz, Ferngrove, Australia 2002	8
Sauvignon Blanc, Benzinger, Sonoma 2004	9	Cabernet Sauvignon, Swings & Roundabouts, Australia, 2004	12
Pinot Grigio, Kris, Italy 2003	9	Malbec, Alamos, Argentina 2005	9

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20% Gratuity Will Be Added for Parties of 6 or More

Try our Mint Blueberry Lemonade