



Optional Specialty Cocktails:

Aqua Sangria 6.00

Aqua Rum Punch 6.00

Following is our \$30 Prix Fixe Menu

Appetizers

New England Lobster Bisque with champagne lemon froth

Organic Bib Lettuce with basil, lemon dressing with heirloom tomatoes topped with pastrami cured smoked salmon

Balinese-Style Grass-Fed Beef satay dippers

Carpaccio of Red Beets topped with micro greens and warm Vermont goat cheese

Entrées

Atlantic Cod baked with potato crust served on creamy spinach sprinkled with a sweet honey champagne velouéte

Angus Beef Filet topped with a mushroom mimosa served on top of creamy potatoes, and red beet carpaccio, glazed with horseradish vinaigrette

House-Made Lobster Ravioli served in a chicken consommé with poached lobster claw and baby spring vegetable

Day-Boat Scallops prepared three ways: Carpaccio of sea scallops, scallop ceviche and hot & crunchy fried scallops served with field greens

Desserts

Trio of Gelato

Tiramisu

German Apple Pie

Cheese Cake