

“Summer is Sparkling”
Thursday, May 22nd, 2008
6:00pm

Seared Shrimp and Cilantro
Grilled Asparagus D’Eric
(Mionetto “Il Rose”, Italy 2007)

Champagne steamed Lobster served over a bed of
Lobster Risotto drizzle with Beurre Noisette
(Prosecco Brut, Veneto Italy, 2007)

Tomato and Mozzarella Salad drizzled with Extra Virgin Olive Oil
and Sprinkled with Basil and Smoked Sea Salt
(Prosecco di Valdobbiadene Doc, Veneto Italy, 2007)
Orange-Ginger Flan

Petite Filet Mignon Au Poivre
With Rosemary-Port Wine Reduction
(Chateau de Cazenove, Bordeaux France, 2005)

Strawberry Tart
with Hazelnut Gelato
(Moscato Legatura, Vicenza Italy 2007)

\$85.00 Per Person

(Inclusive of Tax and Gratuity)

(Pre-Payment by Credit Card is required)

Please notify us of special dietary needs in advance.