

PRESS

1st Course

- * Spinach Salad-Gorgonzola, Fresh Strawberries, Candied Walnuts, Balsamic Vinaigrette
- * Arugula Salad- Asian Pears, Toasted Almonds, Chevre Cheese, Balsamic Vinaigrette
- * Cannellini Bean Salad- Sundried Tomatoe, Kalamata Olives, Basil, Red Onion, Red Wine Vinaigrette
- * Ceaser Salad- Crisp Romaine, Garlic Croutons, Creamy Ceaser Dressing

2nd Course

- * Crab Cake- with Lemon Aioli
- * Goat Chees Ravioli- with Walnuts & Sage Beurre Noisette
- * Steak Tartar- with Spicy Aioli
- * Pan Seared Prawns- With Herb Vinaigrette

3rd Course

- * Risotto Con Fungi- Arborio Rice, Spinach & Wild Mushrooms
- * Pan Seared Pork Tenderloins- with Spicy Romesco Sauce, Mashed Potatoes & Wilted Spinach
- * Pan Seared Sea Bass- Roasted Cauliflower, Wilted Spinach & Bernaise Sauce
- * Hanger Steak with Mashed Potato & Wilted Spinach

4th Course

- * Apple Parfait- Apple Confit, Maple Caramel Custard, Pecan Streusel, Cream
- * Pumpkin Creme Brulee- With Walnut Cookie
- * Lemon & Almond Cake with Almond Milk

* Grandola Chocolate ousse with Malt Milk Shake