

New Year 2020

STARTER

ESCARGOTS BOURGUIGNON

Baked in garlic butter and herbs

STILTON CHEESE AND ASPARAGUS SOUP

Fresh asparagus , England royal stilton cheese

APPETIZERS

JUMBO SEA SCALLOPS

Grilled 2pcs bacon wrapped jumbo sea scallops with asparagus

SPINACH SALAD AND CHEESE

baby spinach , cheery tomato topped fresh shredded Parmesan cheese and balsamic vinaigrette dressing

ENTRÉE

All entrée served with parisienne potatoes and fresh veggies

FILET OF SEA BASS

Grilled Chilean sea bass topped with lemon caper sauce

SURF & TURF

Hand cut 8 oz AAA strip loin steak topped with grilled jumbo tiger shrimp (2) and sea scallop (1)

RACK OF LAMB

7 pcs slow baked new Zealand spring Rack of lamb topped with minced garlic and homemade mint sauce

JUMBO TIGER SHRIMP

6pcs jumbo tiger shrimp baked in lemon garlic butter sauce on rice pilaf and veggie

CHICKEN MARSALA

Fresh cut medallions of chicken breast touched in flour ,sautéed in a Portobello mushroom sauce and dash of dry marsala wine and touch of cream

DESSERT

CHOCOLATE LEMON CHIFFON CAKE

White chocolate ,raspberry mousse with lemon chiffon

TEA OR COFFEE

\$80 per person plus 13% tax and 18% tip