

APPETIZER

MIXED WINTER GREENS SALAD

Champagne Vinaigrette

OR

LOBSTER BISQUE

Herb Cream, Brioche Crouton

CHOICE OF MAIN COURSE

All Mains Served with Champagne Risotto, Winter Vegetables

SURF AND TURF (GF)

6oz Tenderloin, Tiger Shrimp, Jus, Chimichurri

OR

COD FISH (GF)

Local Catch, Mango Lemon Butter Sauce, Local Sprouts

DESSERT

CHOCOLATE HAZELNUT TART (V)

Dulce De Leche, Vanilla Cream

OR

PINK CHAMPAGNE SORBET (V)

Compressed Strawberries

(V) Vegetarian | (GF) Gluten Free

17% gratuities will be added to the menu price listed.

Consumption of raw or under-cooked meats can present a potential health risk. If you have any intolerances or specific diet, please ask your waiter for guidance.