

Intimate Dining

First Course

Thai Chicken or Duck Skewers

Marinated chicken rolled in sesame seeds.
Served with a red curry plumb sauce

Roasted Beef Bruschetta

New York Strip loin, roasted medium rare to medium, sliced thin
Topped with garlic, capers black pepper, fresh herbs, olive oil and chopped tomato
Placed on French bread

Roasted Beef Tenderloin Au Poivre

Rolled in fresh herbs, olive oil and black pepper
Served with vine rip tomato, and ripe mozzarella,
Served with fresh sliced bread
Market price

Grilled Duck Breast Brochettes

Marinated in garlic, black pepper and olive oil
Grilled medium rare and served with a Port wine cheery sauce

Pouched Gulf Shrimp

Large shrimp simmered in court bullion
Served with a red sauce and a caper mayonnaise

Island Style Shrimp

Large shrimp marinated in fresh Rosemary, garlic and a citrus olive oil
Grilled and smoked served cold with a pineapple chutney

Lobster Cakes

Poached lobster tail blended with Cajun spices
Lightly browned in a nut brown chive butter
Served with a coriander sour cream

Duck Liver Pate'

Buttery mild and made fresh
Served with thinly sliced French bread

Roasted Garlic Hummus

Served with a seasoned flat bread
Many variations can be made.

Brie Cheese

Rounds of Baby Brea cheese
Baked with roasted garlic and sun dried tomato
Served with thinly slice French bread

Other variations are available

Entrées

Beef Tenderloin Southwest Style

Seasoned with a mixture of Southwest herbs and spices and seared.
Topped with sliced avocado and seasoned tomato
Served with a Spanish Ancho pepper Demi glace sauce.

Beef Tenderloin Hunters Style

Seasoned with assorted herbs, browned on the grill finished in the oven
Topped with a morel mushrooms smoked bacon demi glace

Montana & Maine

Whole roasted tenderloin and poached Maine lobster
Alternating slices of tenderloin and lobster
Served with a béarnaise sauce

New York Strip Steak

Choice cuts seasoned and lightly grilled, served with crime mushroom.
Served with a black Cajun Bourbon sauce

Roasted Pork Tenderloin

Encrusted with fresh herbs and garlic, grilled and finished in the oven.
Topped with a Madeira wine demi glace sauce

Grilled Lamb Chops

Thick cut chops rubbed with black pepper and mint
Grilled rare and finished in the oven
Topped with sautéed water chestnuts, brown sugar and mint

Stuffed Capon

A large breast of chicken stuffed with shallot, shitake mushroom and lobster
Served with a sun dried tomato volute and roasted garlic sauce

Grilled Duck Breast

Skinless duck breast, submersed in fresh garlic, soy sauce and Rosemary.
Seared over a hot grill and finished in the oven.
Napped with a Port wine cherry demi glaze.

Grilled Sword Fish Island Style

Generously, rubbed with a citrus and garlic olive oil
Grilled rare and finished in a hot oven
Topped with a ginger lime butter

Seafood Bouillabaisse

Shrimp, Lobster and Scallops poached in a bouillon of olive oil, herbs and tomato
Flavored with wine, garlic, and saffron

Many items are based on the market price

Salads, Soups & Desserts

Mediterranean Salad

Romaine lettuce, with aromatic vegetables, olives, and goat cheese
Served with Rosemary vinaigrette.

Caribbean Salad

Spinach with fresh sage, dried coconut and mango
Served with mango chutney vinaigrette.

Garden Salad

Fresh greens with tomato, seedless cucumber and fresh cilantro
Served with a cracked peppercorn ranch dressing

Chicken Tomato Verdi Soup

Rich chicken stock thickened with tomato and avocado.
Seasoned with fresh herbs

Vichyssoise

A reduction of cream and chicken stock
Thickened with a puree of leek and potato
Served cold or hot

Black Bean Rice Pilaf

White rice blended with black beans, garlic and cilantro
Served with a seasoned sour cream

Pommes Chateau

Carved Idaho potato, seasoned with black pepper, thyme and sea salt
Baked to a light brown and served with grated Romano cheese

Shitake Mushroom Risotto

Morel mushrooms sautéed with roasted garlic and rosemary
Blended with risotto rice, chicken stock and finished with Asiago cheese

Vegetable Julienne

Assorted seasonal vegetable cut thin seasoned and quickly cooked

Grilled Vegetables

A combination of in season vegetables, oiled, seasoned and grilled
Served al dente

Many desserts are available

Too many to list! Ask for suggestions.