

# SUMMER MENU

## COURSE 1

CRAB CAKES *lemon, dill aioli*

CRAB STUFFED ROASTED PIQUILLO PEPPERS *avocado crema*

THAI COCONUT SHRIMP CEVICHE *mango, avocado salsa*

LOBSTER ROLL BRUSCHETTA *grilled french bread*

BARBECUED ASIAN CHICKEN LETTUCE WRAPS *shaved carrots, cucumber, fresno chili's*

## COURSE 2

CUCUMBER ROULADE *fresh greens wrapped in a sliced cucumber with tomato, onion, Boursin cheese balls and vinaigrette.*

ORGANIC MARINATED VEGETABLE & HERB SALAD *heirloom tomato, marinated vegetables, pesto, balsamic reduction, fresh basil*

BURRATA, PEACH, TOMATO SALAD *arugula & balsamic vinaigrette*

ANTIPASTO SALAD *fresh greens, tomato, red onions, olives, salami, served with homemade italian dressing*

MELON, BASIL, MOZZARELLA SALAD *crispy prosciutto, balsamic*

## COURSE 3

HARISSA HALIBUT *rosemary potato stack & zucchini spears*

SPINACH, SUN-DRIED TOMATO, FETA STUFFED PORK ROULADE *served with balsamic rosemary reduction, mushroom wild rice, grilled yellow squash*

HALIBUT WITH CHILI LIME BUTTER *cilantro rice, roasted corn*

CHIMICHURRI FLANK STEAK *parmesan garlic grilled potatoes, grilled eggplant*

SUMMER LOBSTER & CORN RISOTTO *grilled asparagus*

## COURSE 4

SEASONAL FRUIT GALLETES *served a la mode*

KEY LIME PIES *lime zest whipped topping*

STRAWBERRY SHORTCAKE TRIFLE *whipped topping*

BLUEBERRY CREME BRULEE *fresh mint*

TRIPLE BERRY SORBET *fresh mint*

