

## **DINNER**

### **Course One**

#### **Portuguese crab cakes**

*Sautéed & finished w/ Red Pepper Aioli*

#### **Spanikopitta**

*Spinach & feta stuffed filo baked & served w/ Spring Mix*

#### **Antipasto Platter**

*Prosciutto Parma, Serrano ham, Sicilian black olives, Spanish green olives, and kalamata Greek olives, Smoked mozzarella, fresh mozzarella, Asiago, House made Caponata, grilled marinated mushrooms, red seedless grapes, roasted artichoke hearts and roasted garlic cloves*

### **Course Two**

#### **Pear and Apple salad with Gorgonzola**

*Mixed baby greens, tossed with a Gorgonzola/raspberry vinaigrette, served on a bed of fresh pears & apples & topped with honey roasted walnuts & crumbled Gorgonzola*

**OR**

#### **Spinach and mandarin citrus salad**

*a combination of Spinach, Cherry tomatoes Mushrooms & Oranges  
Tossed with Fresh Lemon Zest Vinaigrette*

**OR**

#### **Spicy crab bisque**

*smooth & creamy with zesty Portuguese spices*

### **Entrees**

#### **Kobe Rib Eye Char-grilled**

*And served with a roasted tomato and sweet red onion salad served with grilled Halloumi Cheese drizzled with a balsamic reduction*

#### **Wild, Line Caught Salmon**

*Crusted with Lavender, Peanut crust served with pink lentil scented jasmine rice served with steamed Bok Choy with a Dijon Pinot Gris, grape cream sauce*

#### **Basque Style Chicken**

*Free range chicken breast, marinated with olive oil, garlic  
Char grilled and served on smoked ham, finished with onions, tomatoes, leeks and bell peppers sautéed with white wine and herbs*

#### **Rack of lamb**

*Rack of New Zealand spring lamb, marinated in olive oil, garlic & fresh rosemary  
Baked & served with a fresh mint, honey & Greek chili sauce*

### **Dessert**

#### **White chocolate covered Sorbet**

*Passion fruit, raspberry, and mango sorbet covered with a white chocolate shell  
Served on top of a chilled rose vodka sauce*