

Entrees

- *Thyme Marinated Filet Mignon with Fig and Danish Blue Cheese Sauce*
- * Beef Tenderloin Steaks with Mustard, Cream Cognac Sauce*
- * Peppercorn Crusted Beef Sirloin Oven-dried Tomato, Blue Cheese, Thyme Jus*
- * Lavender and Mint Roasted Pork Tenderloin with Apple and Apricot Chutney*
- * Lamb Chop with Eggplant Tart and Rosemary –roasted Garlic Sauce*
- * Moroccan Lamb Tagine with Dates and Pearl Onions*
- * Long Island Duck Breast Marinated in Garlic, Rosemary and Sage with Shallot Pepper Sauce*
- * Sage Marinated Duck Breast with Cabernet, Fig and Green Peppercorn Sauce*
- * French Cut Chicken Breast Baked with Apricot and Miso Glaze with Wilted Shiitake Mushroom*
- * Spice-dusted chicken paillard with Lemon-caper-white wine sauce,*
- * Seared capon Chicken Breast with Romesco Sauce*
- * Marinated Grilled Lemongrass Chicken Breast with Rosemary and Ginger Aioli*
- * Atlantic Shrimp Sautéed with Cloves and Lemon Served with Pernod Cream Sauce*
- * Saffron Paella with Shrimp, Scallops, Mussels, Chorizo and Chicken*
- * Pan Roasted Chilean Sea Bass with Roasted Tomato and Tarragon Coulis and Black Truffle Emulsion*
- * Sesame Crusted Salmon with Lime- Chili Sauce*
- * Pan Seared Salmon Filet Glazed with Whiskey, Maple Syrup and Ginger*
- * Butternut Squash Ravioli Lemon-Parsley Brown Butter, Garlic Chips, Parisienne and Fried Sage Leaves*
- *Dungeness Crab & Artichoke-stuffed Portabella Mushroom, Lemon Emulsion, Chive Oil*

Indulge

