

3-Course Lunch Menu
21 per person inclusive

1st Course

Chicken tortilla soup

Onion / peppers / chicken broth / roasted corn tortillas
shredded chicken breast / avocado relish

Spinach salad

Dried cranberries / roasted red onions / goat cheese
toasted almonds / honey lime vinaigrette

Chipotle lime shrimp

bed of romaine lettuce

2nd Course

Grilled bistro steak & shrimp*

Garlic mashed potatoes / broccoli / port wine sauce
lemon butter sauce

Chipotle bbq shrimp skewers

zucchini / onions / mushrooms / green peppers
jasmine rice / mango salsa

Parmesan crusted ruby red trout

Mushroom ravioli / pear tomatoes / pine nuts
garlic chipotle cream

Wild mushroom ravioli

Cognac cream / sauté spinach / toasted walnuts

3rd Course

Papaya crème brûlée

Raw sugar crust

Brioche bread pudding

Caramel sauce

Tiramisu

Ladyfingers / coffee / marsala
cocoa / marscapone

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.