

Chef Rene Prix-Fixe Menu

with Wine Pairing

Served from 5:30 pm to 9:00 pm nightly

Starter

Amuse Bouche

~ Aperitif Maison ~

Appetizer

Prosciutto with Seasonal Melon

Cherve Cheese Drizzle

~ Nobilo "Icon" Sauvignon Blanc, New Zealand ~

Starter

Island Style "Chop Chop" Salad

topped with Sesame Soy Ginger Dressing

~ Selbach, Riesling, Germany ~

Intermezzo

Fruit Sorbet

Entree

Baked Spiny Lobster Tail

with Tarragon Citrus Beurre Blanc Sauce

and

Bleu Cheese Crusted Petit Filet of Beef

with Mushroom Sauce

Accompanied with Potato Au Gratin & Sauteed Seasonal Vegetables

~ Cline, Pinot Noir, Sonoma Coast ~

Dessert

Chef's Selection of the Evening

Fresh Brewed Kona Blend Coffee

or

Selections of Hot Tea

\$ 79 per person

Wine Paring (2 oz pour) ~ \$25 ~ additional

Menu Subject to Change without notice ~ No Substitutions