

# SESSIONS



**\$60 PER PERSON\***

**Select One Item from Each Course**

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## **1ST COURSE**

### **SHE-CRAB SOUP**

Trout Roe, Sherry Wine

### **TROPICAL SALAD**

Mango, Papaya, Date, Plantain, Feta Crema, Petite Lettuce,  
Chili Lime Dressing

## **2ND COURSE**

### **PAN ROASTED HADDOCK**

Fingerling Potato, Fennel Slaw, Lemon Dill Dressing,  
Chipotle Butter Sauce

### **HANGER STEAK "OSCAR"**

Crab Cake, Asparagus, Bearnaise Sauce, Port Reduction

### **CHICKEN PAILLARD NICOISE**

Baby Beans, Heirloom Tomato, Kalamata Olives, Fingerling  
Potato, Arugula, White Balsamic Dressing

## **3RD COURSE**

### **PASSION FRUIT CREME BRULEE**

White Chocolate Cream, Honey Strawberry Mint Salad

### **BASQUE STYLE CHEESECAKE**

Red Wine Cherry Sauce

\*TAX AND TIP NOT INCLUDED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.