

SESSIONS



\$60 PER PERSON*

Select One Item from Each Course

1ST COURSE

SHE-CRAB SOUP

Trout Roe, Sherry Wine

TROPICAL SALAD

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

2ND COURSE

GRILLED POMPANO

Saffron Risotto, Roasted Tomato and Olive, Citrus 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.