

Be Mine Tonight

Aperitif

Tuscan Style Marinated Shrimp
Red Pepper Coulis

Flight of Chilled Soups

Roasted Beet, Horseradish Crème
Vichyssoise, Basil Oil
Tomato Soup, Celery Oil, Crispy Shallot

Fattoush Salad

Tossed Mixed Greens and Vegetables with Fried Pita Bread

Tarragon Infused Grapefruit Granita

Entrée

Petite Filet of Beef
Sauce Béarnaise
Crab, Cauliflower, and Spinach Gratin
Mushrooms and Asparagus Sauté
Wild Rice Waffle

Dessert

Strawberry Dipped in Chocolate
Petite Choux Heart
Bitter Sweet Chocolate Pastry Crème
Raspberry Coulis

Six Course Dinner Menu

\$50
per person

Ticket price also includes a glass of champagne or non-alcoholic sparkling wine.

Cocktail Hour

Passed Hors d'oeuvres

Chicken Liver Mousse Tartlets
International Cheese Tray with Crackers
Ceviche

