



4 Course 5 c . c $\overline{)}$

Appetizer

Bay Scallops Seared with Fresh Ginger & Garlic on Wilted Spinach

Starter

Jumbo Shrimp Marinated in Tequila & Soy Sauce Sauteed on an Asparagus Ragout

Main course

Catch of the Day a la Milanese Sauteed in Cold Pressed Olive-Oil, With Seared Grapeseed Tomato's infused with Fresh Sage & Lemon Juice, on a Bed of Fettuccini

Dessert

Chocolate Pate with Chantilly Cream & Fresh Mint

