

DINNER FOR TWO**

1st Course

Champagne & Hors d'oeuvres

-complimentary champagne served with the following hors d'oeuvre platter (no choices)

- Smoked Salmon Toast
- Blackened Shrimp Skewer
- Thai Chicken Meatballs
- Mini Blue Cheese Baked Potato

2nd Course

-served with fresh baked bread and whipped butter

Choice of the following....

- Lobster Bisque, lobster-fennel salad, Pernod crème fraiche
- Jumbo Lump Crab Cake, caviar beurre blanc
- Winter Truffle Gnocchi, mushrooms, taleggio, garlic breadcrumbs

3rd Course

Choice of the following....

- 6oz Filet Mignon, potato gratin, roasted cauliflower, green peppercorn sauce
- Braised Short Rib, mashed potato, brussels sprouts, coffee sauce
- 6oz Chilean Sea Bass, lemon-herb risotto, winter citrus-fennel salad
- Vegetarian – Lentil Daal Curry, tofu, curried cauliflower cous-cous, chili, golden raisins

4th Course

Choice of the following....

- Chocolate Pot de Crème, cocoa nibs, candied walnuts, sea salt
- Warm Flourless Chocolate Cake, coffee sauce, brandied cherries



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