

***Appetizer***

*Pan Roasted Duck Breast with Red Lentils Compote  
Port Wine Sauce*

*Champagne Mussels Provence*

*Seared Spicy Ahi Tuna on English Cucumber Ribbons*

*Gorgonzola, Prosciutto & Fig Jam on Rosemary Rubbed Crostini*

*Vine-Ripened Mixed Tomatoes, Fresh Sliced Mozzarella di Bufala, Chiffonade Basil with  
Balsamic Vinegar Reduction, Extra Virgin Olive Oil and Cracked Pepper*

## **Plated Dinner**

*Includes choice of Soup or Salad, and Dessert.*

*Italian Seasoned Airline Chicken with Potato Gnocchi and Seasonal Grill Vegetables and Shaved Pecorino Cheese with Roasted Garlic Cream Sauce*

*8oz. Fillet Mignon with Spring Mushrooms Risotto and Grilled Asparagus  
Cabernet Wine Sauce*

*6oz. Grilled Fillet Mignon and Garlic Pan Seared Gulf Shrimps with Potato Crouton,  
Blanched Broccolini and Champagne Beurre Blanc Sauce*

*Herb Baked Mediterranean Branzino, Greek Potato Chips and Zucchini Sticks  
Thyme Lime Creamy Sauce*

*Rosemary Roasted Rack of Lamb with Israeli Pearl Couscous and Grilled Asparagus  
Cabernet Wine Sauce*

*6oz. Seared Fillet and Main Lobster Tail with Roasted Fingerling Potatoes,  
Baby Bok-Choy, Pinot Noir Beurre Rouge Sauce*

# CHEF SEGRETO

*to dine well is to live well*

*Moroccan Style Pork Chop with Fresh Herb Roasted Fingerling Potatoes,  
and Blanched Broccolini*

*12oz. Grilled NY Strip with Spring Mushrooms Risotto and Grilled Asparagus  
Port Wine-Peppercorn Sauce*

*8oz. Grilled Wild Alaskan Salmon, Poblano Pepper and Vidalia Onion Ragout with  
Potatoes and Roasted Corn Cream Sauce*

## **Soup**

*This plate serves up to 4 people*

*Pasta Fagioli Soup*

*Shrimp Bisque with Rosemary Crostini*

*Garbanzo and Spanish Chorizo Soup*

*Floridian Grouper, Avocado and Coconut Soup with Fresh Cilantro*

*Spicy Cream of Broccoli With Manchego Cheese*

## **Salad**

*This plate serves up to 4 people*

*Caesar Salad with Focaccia Croutons, Heirloom Grape Tomatoes and Shaved Reggiano Cheese*

*Mixed Greens, Bermuda Onions, Plum Tomatoes, Roasted Walnuts and Dry Cranberries with Assiago Cheese and Raspberry Vinaigrette*

*Rainbow Kale and Arugula Salad with Ugly Tomatoes, Roasted Brussels and Shaved Manchego Cheese. Lime Vinaigrette*

## **Dessert**

*This plate serves up to 4 people*

*Crème Brulee*

*Flourless Chocolate Cake with Raspberry Sauce*

*Roasted Peach Cobbler with Madagascar Vanilla Pudding*

*Italian Coffee Cheesecake with Berry Sauce*

*Fresh made Florida Key Lime Pie with Tequila Infusion*