



premium three course menu

salad

**mixed greens tossed in a red wine vinaigrette
with english cucumbers, grape tomatoes and croutons**

entrée (choice of)

**grilled chicken breast medallions with mashed potatoes, seasonal vegetables
and mushroom marsala wine sauce**

or

**orecchiette pasta with artichoke hearts, kalamata olives,
oven-roasted roma tomatoes, julienne red onions and
roasted garlic cloves tossed in extra virgin olive oil
accented with murcia-aged goat cheese**

or

**pan-seared ahi tuna over sauteed greens and
spicy coconut-toasted almond rice topped with mango salsa**

or

**portuguese short ribs braised in cinnamon, mint and red wine
with mashed potatoes and braised cabbage**

dessert (choice of)

**chocolate pate layers of dark chocolate, milk chocolate
and fudge walnut brownie with whipped cream**

or

trio of house-made sorbets

iced tea, soda, coffee

**\$36 per person
plus 8.1% tax and 20% service charge**