

## Spring Menu

3 Course Dinner - \$39.00

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Spinach Salad with Citrus, Pomegranate & Crisped Prosciutto

Arugula, Pears, Pecorino Romano & Lemon Vinaigrette

Pan Seared, Marinated Fresh Calamari with Bell Peppers, Chorizo & Piment Espelette

Cocktail of Avocado & Smoked Salmon, Crisped Parmesan, Cilantro & Red Beet Dressing

Curried Mussels Soup

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Poached Merlu (Hake) with Nage of Spring Vegetables, Clams & Hollandaise Sauce

Pan Seared Scallops, Homemade Black Ink Cappellini, Sundried Tomato & Garlic Confit

Fresh Open Lobster Ravioli, Fricassee of Vegetables, Crustacean Couli (Suppl. \$ 11)

Free Range Chicken Rollatini with Savoy Cabbage, Picholine Olives & Artichokes

Veal Medallions with Wild Mushroom, Homemade Tagliolini, Peas & Prosciutto (Suppl. \$ 11)

Grilled, Marrow Crusted Sirloin Strip Steak, Yukon Potato, Asparagus & Tomato Provençal

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Temptation of the Moment  
(Choice of Dessert Display)