



Dinner à la Carte Package #3 \$40.00 per person

Soup • Salad

Field Greens & Gorgonzola

Organic baby greens tossed with toasted walnuts, dried cranberries, Gorgonzola cheese & balsamic vinaigrette

Classic Greek

Romaine lettuce, tomato, cucumber, sweet bell peppers, scallions, pepperoncini, olives & feta

Caesar

Crisp romaine lettuce tossed with ciabatta croutons, grated Romano cheese & Caesar dressing.

Soup au Pistou

Hearty Provençal soup with basil pesto

Today's Soup Selection

Pasta • Fideus • Makaronia • Nouilles

Butternut Squash Ravioli

Ravioli stuffed with roasted butternut squash, sage, red bell pepper, maple syrup & Parmesan cheese. Tossed with sauce of fresh cream, caramelized onion, garlic, pecans, oregano & dry sherry

Gambas al Fideous

Black tiger shrimp tossed with capellini pasta, fresh cream, tomato, mushrooms, beef demi glace

Penne al Pomodoro e Fresco Basilico

Penne pasta with tomatoes, garlic shallots, fresh basil & Mediterraneo extra virgin olive oil. Available with grilled chicken breast

Seafood Mediterraneo

Escabeche of Gulf Mahi Mahi

Citrus & ginger grilled mahi fillet. Warm salad of field greens, fennel, Portobello mushroom & roasted pepper

Salmon à la Grecque

Hearts of palm, caper, roasted red pepper & olive relish. Tomato-basil coulis & lemon potatoes

Skillet Seared Gulf Yellow Fin Tuna

Over penne al pomodoro e fresco basilico

Chermoula Roasted Chilean Sea Bass (Patagonia Tooth Fish)

Dried fruit & almond couscous

Regional Mediterranean Entrées

Herb & Mustard Roasted Rack of Lamb

Yukon Gold potatoes mashed with leeks & roast garlic. Veal-mushroom jus Grilled Lamb Souvlaki

Turkish Vegetable Burec

Spinach, mushrooms, artichoke hearts, tomatoes, scallions, garbanzo & kidney beans, Serrano peppers, cilantro, black olives, garlic & fresh herbs wrapped in crisp baked phyllo dough.

"Sea & Mountain" Paella

Spanish Calasparra rice simmered with La Mancha saffron, chicken broth, Palacios smoked chorizo, bell pepper, tomato & onion. With lobster tail & Miller's Farm Amish chicken leg & thigh

Grilled Filet Mignon

Yukon Gold potatoes mashed with leeks & roast garlic. Veal-mushroom jus

Chicken Marsala

Yukon Gold potatoes mashed with leeks & roast garlic. Marsala wine-mushroom sauce

Dessert

Berry Sorbet • Vanilla Bean Ice Cream • Tiramisu • Lemon Mist Torte

Turtle Cheesecake • Chocolate Flourless Torte • Baklava

Includes soup or salad, entrée, ciabatta bread, taramousalata, soft drinks, coffee tea milk