



CHAMPAGNE COCKTAIL

SMOKED SALMON HORS D'OUVRES

APPETIZERS

LOBSTER BISQUE WITH SHERRY & RED PIQUILLO PEPPER MOUSSE	\$8.95
CRAB & SWEET CORN CAKES SERVED WITH CHIPOTLE MAYONNAISE ON A BED OF MANGO, PINEAPPLE & AVOCADO SALAD	\$9.95
BELGIAN CHEESE CROQUETTES & ROASTED TOMATO CONSERVES	\$5.25
TACO WITH BLACK BEAN, FETA, MANGO, PINEAPPLE AND AVOCADO	\$5.95
AVOCADO & SMOKED SALMON MOUSSE	\$8.95

WINTER SALAD

WITH CANDIES WALNUTS AND PEARS WITH A RASPBERRY VINAIGRETTE

ENTREES

SAUTÉED HALIBUT WITH A GOLDEN PEPPER SAUCE	\$24.95
BEEF WELLINGTON CHOICE FILET WRAPPED IN PASTRY WITH A PORT WINE & GREEN PEPPERCORN SAUCE	\$29.65
LOBSTER & SHRIMP RAGOUT SERVED IN A GARLIC BUTTER & WHITE WINE SAUCE WITH FINGERLING POTATOES AND SMOKED PAPRIKA AIOLI	\$32.99
SAUTÉED BREAST OF WILD DUCK WITH A WHITE WINE SAUCE INFUSED WITH JUNIPER BERRIES AND ORANGE	\$24.45

DESSERTS

PEPPERMINT MERINGUE CAKE WITH CHOCOLATE BUTTER CREAM	\$5.50
ORANGE & CRANBERRY PAVLOVA & ICE CREAM	\$5.50
COFFEE & CHOCOLATE RUM TRUFFLE	\$2.75