

GRAND CRU

RESTAURANT NIGHT

GRAND CRU SIGNATURE CHEESE SLATE

FIRST COURSE

LOBSTER SALAD TOWER

LOBSTER W. PENCIL ASPARAGUS &
MARINATED RED TOMATO, YELLOW PEPPERS
ORGANIC BABY ARUGULA & HERBES DE PROVENCE OIL

GRILLED HEARTS OF PALM SALAD

RED ONIONS, TOMATOES
WHITE BALSAMIC DRESSING, CRISPY CROUTONS

SHRIMP BISQUE

FRIZZLED LEEK AND CHIVE OIL

ENTRÉE

GRILLED NEW ZEALAND LAMB CHOPS

GARLIC MASHED POTATOES

FRENCH CUT BREAST OF CHICKEN

ROASTED MUSHROOMS

HERB CRUSTED CHILEAN SEA BASS

ROASTED ROSEMARY POTATOES

SHRIMP FRA DIAVLO OVER PAPPARDELLE

SHRIMP AND CRAB MEAT IN A SPICY MARINARA SAUCE
FINISHED WITH FRESH PARMESAN

CHICKEN PAILLARD OVER BABY GREENS

FRESH BEETS, TOMATOES, RED ONION
CHAMPAGNE VINAIGRETTE

DESSERT

HOMEMADE TIRAMISU

BANANAS FOSTER

WALNUTS AND VANILLA BEAN ICE CREAM

CHOCOLATE MOLTEN CAKES

RASPBERRY COULIS

FRESH SEASONAL BERRIES

CINNAMON WHIPPED CREAM