

First Course

(Select One)

Caesar Salad

Romaine, Croutons & Fresh Parmesan Cheese

Shrimp & Bacon Bisque

A Creamy Shrimp Bisque prepared with
Shrimp & Bacon, Vegetables & Herbs
Finished with a Basil Oil

Chilean Fishcake

Made from Fresh Seabass
Served over a Bed of Gourmet Greens, Feta Cheese,
Shallots and Pesto with Lemon Caper Remoulade

David's Escargot

Six Escargot sautéed in Bacon, Garlic, Onion,
Peppers & Tomato with Parmesan Cheese

Brie En Croute

Brie Cheese wrapped in Puff Pastry, Baked to a Golden
Brown and Served with a Berry Puree & Apples

Tuna Da Vid

Tuna Tartare marinated in a Coconut Broth &
Lemon Grass with compressed cucumber,
Pickled Red Onions, served with Crispy Yucca Chips

99.95 pp plus Tax & Gratuity

Second Course

(Select One)

Chilean Seabass

Pan seared and served with Truffle Yukon Gold
Mashed Potatoes, Grilled Asparagus and finished with
a Lemon Beurre Blanc

Pan Seared Scallops

Pan seared Scallops, Truffle Mash Potatoes Grilled
Asparagus & finished with a Lemon Burre Blanc

New Zealand Rack of Lamb

Frenched New Zealand Rack of Lamb with a Butternut
Squash Risotto, finished with an Apricot Mint Glaze,
served with House Vegetable

Filet Mignon

Filet Mignon with Port Wine Demi-Glaze,
Mashed Potatoes and Grilled Asparagus

Braised Short Rib

Served with Truffle Mashed
Potatoes & Grilled Asparagus

Chicken Piccata

Sautéed in Lemon and Capers
Served with Yukon Gold Mashed Potatoes and Vegetable

Fresh Mushroom Ravioli

Delicately Stuffed Ravioli served with a
Truffle Beurre Blanc & Grilled Sliced Portobello

Third Course

(Select One)

Madagascar Vanilla Bean Crème Brulee

Flourless Chocolate Torte

Cheesecake du Jour

Key Lime Pie