

Champagne Cocktails

Traditional Champagne Cocktail; Champagne, brown sugar cube soaked with Angostura bitters

French 75 (from New Orleans): Cognac, lemon juice, and simple syrup with Champagne

Hibiscus Royale: edible Wild Hibiscus flower, touch of syrup and Champagne

Soups

Lobster Bisque

White Bean and Vegetable

Appetizers

Blue Point Oysters on the half shell

Orange Sesame Glazed Scallops

Arugula salad with pears, walnuts and shaved Manchego cheese white balsamic

Iceberg wedge with crumbled blue cheese and pancetta

Antipasta: artichokes, olives, roasted red peppers, salami, fresh mozzarella

Entrees

32 oz Porterhouse Steak (for two) choice of 2 sides

Lobster Ravioli with pesto cream

Chateaubriand topped with béarnaise sauce; potato and vegetable

Crabmeat topped grilled swordfish with lemon grass beurre blanc; rice and vegetable

Organic Sesame crusted Salmon with wasabi and sweet soy; rice and vegetable

Organic French style chicken stuffed with spinach, gruyere, and pancetta

Desserts

Chocolate Lava Cake

New York Style Cheesecake