

Sapphire

Select from these ideasothers available for your palate.

Appetizer

Baked Portobello with Fontina over mixed greens.....with Green Pepper Corns and Cognac sauce

OR

Crab Cakes Cajun with provencale rouille

Main Course

Baked Salmon in a puff pastry filled with shitake duxelle champagne beurre blanc

OR

Chicken breast and jumbo shrimp...SURF and TURF, shallots and Barolo sause.

Includes Seasonal vegetables(Select one): Potatoes Dauphinoise, Roasted provencale Potatoes, Rissotto or Milanese Saffron ..

(Select one) Ratatouille, Vegetable Napoleon, baked eggplant lasagna, broccoli with almonds and beurre or Asian Bokchoy

Dessert

Floating Island with Fresh berries and ice cream

OR

Cruzan rum cake with local berries and cream

Emerald Dinner

First Appetizer

Cream of Asparagus or Gazpacho Andalous

Second Appetizer

Baked Crespelle with spinach and ricotta.

OR

Baked eggplant rollatini with proscuitto and buffalo mozzarella and marinara

Main Course

Marinated sliced filet mignon, shallots and Barolo sauce over butternut curry squash

OR

Baked salmon filled with crabmeat, shitake pickle ginger citrus sauce

And select from seasonal vegetable... (Select one): gratin of penne paste marinara, risotto buscaillola, or wild rice.

Plus

Select one...Fresh asparagus au gratin, sautéed spinach and escarole or baked mushrooms.

Dessert

Chocolate profiteroles over ice cream and mango mint coulis

OR

Cruzan Rum cake with local fruit and cream

Platinum

Your dream is a reality...

...caviar, lobster, shrimp, lamb, fresh local fish. crispy duck with fresh herbs...

...Baked Alaska.... and much, much more...

...your desire is your reality.

No charge for story about "Crispy Duck"...simply ask Chef Daniel!