



\$99 Menu

(with reservation)

FIRST COURSE

Lobster Salad with Hearts of Palm, Avocado, Grapefruit & Citrus
Vinaigrette

SECOND COURSE

Hot Foie Gras with Rhubarb & Raspberry Demi Glace

THIRD COURSE

Sautéed Halibut with Cucumber & Vodka Cream Sauce, Topped
with Caviar

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Lemon Sorbet Colonel with Vodka

**FOURTH COURSE**

Petit Filet Mignon on a Bed of Crushed Truffle Potatoes with  
Port Wine Demi Glace Reduction & Porcini Ravioli

**DESSERT**

Chocolate Ganache with Apricot in Phillo with Orange Sauce