



## **Dinner Menu 1**

**~ First Course ~**  
(select 1 for entire party)

### ***Pistou Soup***

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### ***Grilled Medium Rare Tuna Niçoise Salad\****

*Roasted Tomatoes, Mache, Kalamata Dust, Potatoes, Boquerones, Haricot Vert, Organic Poached Egg, Basil Lime Vinaigrette*

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### ***Baby Red Mustard Salad***

*Arugula Salt Baked Red Beets, Ricotta Cheese, Pumpkin and Sunflower Seeds Pink Peppercorn, Fig Vinaigrette*

**~ Entrée - Choice of ~**

### ***Fregula Tartufo***

*Sauté Mushroom, Parmesan Cheese emulsion, Grilled Pear, Pistou*

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### ***Bouillabaisse***

*Cod, Monkfish, Red Gulf Fish, Dorade*

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### ***Lavender Roasted Honey Duck\****

*Artichoke au gratin, Candied Carrots, Duck Jus*

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### ***Grilled Bavette Steak***

*Grilled Asparagus, Honey Rosemary Roasted Sweet Potato*

**~ Dessert ~**

(select 1 for entire party)

### ***Rhubarb Tart***

*Honey Gelato*

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### ***Chocolate Fondant***

*Salted Caramel, Pistachio Gelato*

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### ***Sorbet or Gelato***

*Seasonal Flavors*

**\$70.00/person**  
*gratuity and tax not included*