



Two-to-Share

Appetizers

Grilled eggplant, tomatoes and bell pepper tower

Topped with gratin parmesan cheese
(GF, V without cheese)

Tempura shrimp

with a sweet chili and mint sauce

Seared tuna (GF)

with a bouquet of mixed greens
selected from our organic garden and balsamic reduction

Garden ROSALIE salad (V, GF)

mixed greens, tomatoes, cucumber, apples and nuts
with a balsamic Dijon dressing

Main Course

Catch of the Day (GF)

Steamed over veggies and tossed with leeks and soy sauce

Red Snapper

With a spicy coconut sauce
accompanied with jasmine rice and mixed greens

Fresh Lobster

Tossed in a tomato, garlic and beer sauce
accompanied with jasmine rice and steamed veggies

8 ounces Certified Angus Beef

Grilled with creamy porcini mushrooms sauce
with classic French mashed potatoes and veggies

Dessert

Cheesecake

With a sorrel or passion fruit topping

Lava Cake

with assorted ice cream

Papaya sorbet

Fruit platter (V, GF)

GF = Gluten Free (no wheat, rye or Barley)

V = Vegan (contains no animal products)