

# Dinner Menu

## APPETIZERS

ZUCHINI SOUP 

Spinach, Mint & Cheese Croutons

CAESAR BRUSSEL SALAD 

Parmesan Cheese, Dijon Mustard, Red Onions & EVOO

SHRIMP TEMPURA 

Lime, Soy, Sesame Oil & Homemade Batter

## ENTRÉE

RIGATONI

Basil, Pine Nuts, EVOO, Parmesan & Clams

PAN SEARED GROUPEL 

Hearts of Palm, Roasted Peppers, Vierge Sauce, Coconut Oil & Garlic Chips

GRILLED RACK OF LAMB  

Glaze Carrots, Lentils, Cumin, Fenugreek & Jus

## DESSERTS

RASPBERRY ENTREME 

Lychee Compote, Macadamia & Raspberries

CHOCOLATE PIE  

Coconut Condensed Milk, Tahini & Almond

Please put your order before 3:00PM or you will not be considered for dinner

We Use Local and International Seafood to Support Sustainable Food Chains