

## **Six Course Dinner Menu**

### **Plated Appetizer**

Grilled shrimp with mango chili dip  
Heirloom tomato bruschetta  
Glazed red onion and goats cheese crostini

### **Soup**

Corn soup with pan seared shrimp and fish

### **Salad**

Organic spring greens with citrus, avocado and dressed with a passion fruit vinaigrette

### **Seafood**

Lobster thermidor with grilled asparagus and broccolini with tomato lemon butter sauce

### **Beef**

Grilled striploin of beef top with caramelized onion,  
served with sweet potato and goats cheese mash with sauteed fiddleheads ferns

### **Dessert**

Orange and vanilla crème brulee with fresh berries