



Royal

First Course

Smoked Fish Assortment
Harvest of Pickled Fruits & Vegetables
Chef's Lobster Salad
Arugula Shrimp Salad
Dried & Smoked Meats Platter
Rib Eye Steak Salad
Lardon Salad
Duck Confit Salad with Pineapple Carpaccio
Baby Fresh Mozzarella
Smoked Salmon Rolls stuffed with Seafood & Avocado
Tuna Tataki with Mango
Greek Salad

Second Course

Pan Fried Potatoes with Wild Mushrooms
Filet Mignon Medallions with Mashed Potatoes
Seafood Extravaganza
(Lobster Tails, Soft Shell Crabs, Shrimps, Scallops, Mussels)
Foie Gras on Apple

Entrees

Chilean Sea Bass & Grilled Sturgeon with Sautéed Vegetables
Rack of Lamb

Dessert

Chef's Banquet du Patisserie
Feast of Seasonal Fresh Fruits & Berries

All Items on the Menu are Subject to Change Due to Market Availability

18% Gratuity will be added to your bill. Thank You!