

# Main Dining Menu

## appetizers

**Bouquet of Tropical Fruits with a Dash of Galliano**

**Parma Ham with Melon and Figs**

**Escargots à la Bourguignonne**

**Brandade de Morue**

## soups

**Cream of Mushroom**

**Consomme Captain Morgan**

**Chilled Exotic Paradise**

## salads

**Tossed Green Leaf and Radicchio Lettuce with Radish, Bacon, toasted Croutons  
and Red Wine Vinaigrette**

**Romaine, Frissee and Escarole Lettuce topped with Cucumber, Peppers and  
Italian Parsley**

## entrées

**Pave of Congrio**

*Broiled Congrio complemented by a Green Peppercorn-Anchovy Butter with freshly  
squeezed Lime Juice*

**Thai Noodles with Spiced Crab**

*Pleasant combination of Rice Noodle cooked Paht Thai Style with crispy Vegetables in a  
spicy Sauce garnished with Chili coated Crab Legs*

**Supreme of Chicken Chiquita**

*Choice boneless Breast of Chicken stuffed with Bananas and Ham, coated with Coconut  
Flakes and served with Curry Peanut Sauce*

**Buco Alla Milanese con Gremolata**

*A traditional Italian dish of Veal Shank cooked in an aromatic Tomato Veloute with Orange Zest, served with Risotto*

**Chateaubriand Brillat Savarin**

*Choice Tenderloin broiled and sliced, served with fresh Vegetables, Bearnaise and Madeira Sauces*

**d e s s e r t s**

**Red Fruit Stratus**

**Peach Sovereign**

**Moelleux Tiede de Chocolat**

**Coconut and Raw Sugar Flan**

**No Sugar Added Pastry Cigar**

**Butter Pecan, Vanilla, Pistachio or No Sugar Added Ice Cream**

**Sherbet of the Day with Poached Pear and Strawberry Sauce**