

APPETIZERS

Grenadine Crested Pineapple
with Tropical Fruit

Maine Lobster, Crab Claw and Shrimp Cocktail
with Nantua Sauce

Louisiana Crab-Stuffed Mushrooms
Béchamel Gratin and Pepper Rouille

Chicken and Yellow Corn Vol-au-Vent
with Tarragon

SOUPS & SALADS

Forest Mushroom-Truffle Bisque
with Duxelle and Herbs

Clear Oxtail Consommé
with Sherry and Vegetable Brunoise

Chilled Watercress and Potato Soup
with Paprika Croutons

Boston Bibb Lettuce
with Dried Cranberries, Apples and Walnut Vinaigrette

Belgian Endive, Romaine and Radicchio
Tomato Wedges with Herb Vinaigrette



SALAD ENTRÉE

Roasted Boneless Chicken Breast
Romaine Lettuce, Herbed Croutons,
Charred Cherry Tomatoes and Cilantro Lime Dressing

ENTRÉES

Pappardelle Pasta in Basil Cream Sauce
Root Vegetables and Roasted Peppers

Herb Soufflé Crusted Lemon Sole
Leek Confit, Beurre Noisette,
Saffron Potatoes and Concassée

Roasted Long Island Duck Breast
Wild Mushrooms Risotto
Wilted Spinach, Tomato Pesto
and Sherry Glaze

Sautéed Tiger Shrimp Scampi
with Orecchiette Pasta, Creamy Lemon-Garlic
Sauce and Tarragon

Chateaubriand
Potato-Parmesan Timbale, Broccoli Florettes,
Port Wine Sauce and Bearnaise

Cabernet Braised Veal Osso Buco
Parmesan Polenta, Vegetable Mirepoix,
Gaufrette Potatoes



Your Sommelier will share with you tonight's Wine Selection



DESSERTS

Chocolate Marquise
Pistachio Crème Anglaise

Solstice Selection of Mini Dessert

Caramelized Apple Tart
with French Vanilla Ice Cream, Calvados Sauce

No Sugar Added Phyllo Basket
with Lemon Cream and Fresh Fruits

ICE CREAM & SORBETS

Tahitian Vanilla · Chocolate Chip
Butter Pecan · Coconut Ice Cream

White Peach Sorbet

Low Fat Vanilla-Blueberry Frozen Yogurt

○ No Sugar Added Dark Chocolate Ice Cream