

Gourmet Dinner

5 Course Dinner (\$60. per person)

Friday April 30

Appetizers

Sun-Dried Tomato & Basil Arancini with Roasted-Pepper Coulis

Risotto with sun-dried tomato, basil, lightly breaded and fried

Salmon Cakes with Dill & Lemon Aioli

Atlantic salmon mixed with herbs, peppers, onions, egg and panko breadcrumbs

Soup

Creamy Cauliflower with Cilantro & Arugula Chimichurri

Salad

Mixed Greens Salad with Red-Wine Vinaigrette

Entrees

Bacon-Wrapped Pork Medallions

Pork tenderloin wrapped in Applewood-smoked bacon, grilled, served with roasted brussels sprouts, sauteed sweet potato and mushroom chasseur sauce

Dill- and Lemon-Crusted Red Snapper

Red Snapper filet crusted with panko breadcrumbs seasoned with dill, lemon, garlic and parmesan, served with Mediterranean orzo pasta and parmesan- roasted broccoli

Dessert

Vanilla Rice Pudding with Bananas Brulee, Blueberries & Strawberries