



**Wednesday, December 05, 2018**

**SOUP:** Italian Wedding soup...6

Shrimp and vegetable soup...6

**FLAT BREAD:** Bolognese sauce, mushrooms, artichokes and mozzarella cheese...9

**RISOTTO OF THE DAY:**

Sea Scallops sautéed with leeks, spinach and heart of palm in a light tomato gorgonzola cheese cream sauce tossed with risotto...26

**ENTRÉES:**

Beef Tournedos: Filet Mignon sautéed with shiitake mushrooms in a red wine veal reduction, garlic mashed potatoes and sugar snap peas...28

Pan seared Rainbow Trout with a caper, olive and basil tomato sauce, jasmine rice and broccoli...23

Pan seared Duck Breast with a dried blueberry red wine sauce, jasmine rice and baby bok choy...24

Butternut Squash Ravioli sautéed with arugula, roasted sweet potatoes and caramelized onions in a parmesan cheese cream sauce...19

Eggplant Parmesan: Eggplant encrusted with fresh herbs, parmesan and panko breadcrumbs topped with mozzarella and shaved parmesan cheese, served with marinara linguine...20

**~ ISLAND LAGOON ~ Cachaca, banana liquor, blue curacao, pineapple juice, fresh lime juice served up with luxardo cherry juice...12**

**Red Wine Feature**

**NERO D'AVOLA (SICILY)**

**\$36 Bottle / \$9 Glass**

Deep ruby red wine with violet reflections, this wine displays fresh aromas of red and black berries. Well rounded with firm tannins, this Nero d'Avola entices the palate with jammy ripe fruit followed by a wave of black spices.

**White Wine Feature**

**SANTA RITA (SAUVIGNON BLANC)  
(CHILE)**

**\$36 Bottle / \$9 Glass**

Pale yellow color, crisp and youthful with concentrated aromas of citrus blossom and peach. Fruity and floral nuances underscore the taste.