

The 5th Season

“Steak & Eggs”

**Seared Painted Hills New York Strip, Soft Poached Egg, Sauce Mornay,
Crispy Potato Strings**

Pesto Grilled Shrimp, Phyllo Bowl, Spring Mix Salad, Ginger Vinaigrette

Eggplant Roulade, Grilled Vegetables, Goat Cheese, Spicy Tomato Coulis

“Macaroni & Cheese”

Three Cheese Sauce, Maine Lobster, Caviar

Split Pea & Smithfield Ham Soup

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Grilled Beef Tenderloin Napoleon, Rainbow Gratin, Black Velvet Demi Glace, Crispy Leeks

**Sautéed Fillet of Trout, Frangelico Almond Buerre Blanc, Brown Basmati Rice,
Brussel Sprouts**

Grilled Thresher Shark, Guava Salsa, Black Beans, Snow Peas

Braised Rabbit Agnolotti, Rabbit Jus Lie, Cippolini Onions, Cremini Mushrooms

Dijon Crusted Rack of Lamb, Pepper Jelly, Roasted Rosemary Red Potato, Baby Carrots

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Dark Chocolate Banana Cake, Milk Chocolate Mousse, Passion Fruit Coulis

Cinnamon Apple Cake, Roasted Apples, Caramel Cream

Coffee Bavarios, Vanilla and Coffee Mousse

Spiced Chocolate Mousse, Almond Cake, Caramelized Pears, Pear Cream

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Ice Tea, Coffee, Hot Tea ■ Complimentary

San Pellegrino Sparkling Bottled Water ■ \$3

Soft Drinks ■ \$1

Drink Specials ■ \$2

Iced White Tea

Cranberry Mojito

Grapefruit Sparkler