

FEATURED CHEF SAM BLACKBURN AUGUST 20, 2011

Hors d'oeuvres

Avocado Crab Cakes with Crispy Candied Bacon Orange, Prosciutto and Green Olive Tapenade Crostini

Salad

Summer Mixed Greens, Blueberries,
Candied Pecans, Goat Cheese & Olive Croutons
with Citrus Vinaigrette

Amuse-Bouche

Lobster Crostini

Surf and Turf

Angus Tenderloin & Honey Jalapeño Salmon served with Mediterranean Couscous and Haricots verts

Dessert Options

Six Layer Coconut Cake Nutella Cheesecake