

## **Food 4 Menu for Tuesday & Thursday Nights 2016.**

### **Tuesday 08/30/16 - Thursday 09/01/16**

- **Amuse-Bouche: Cherrie Tomato, Bloody Mary, Carrot Chiffonade, Balsamic Gelee**
- **Appetizer: Seared Scallops with Chili Lime Butter, Pea Puree, Crispy Pancetta**
- **Fish Course: Bourride Provençal**
- **Meat Course: Veal Oscar**
- **Dessert: White Chocolate Cheesecake with Peach Compote**

### **Tuesday 09/06 – Thursday 09/08**

- **Rosemary-Roasted Peaches Salad with Salted Caramel Sauce**
- **Grilled Salmon with Peach/Onions Confit**
- **Honey/Lavender Crust Chicken**
- **Dessert : TBD**

### **Tuesday 09/13 – Thursday 09/15**

- **Olive Oil Cake with tomato/Kalamata Marmelade**
- **FISH OF THE DAY WITH Raito Sauce**
- **Chicken Basquaise**
- **Dessert : TBD**

### **Tuesday 09/20 – Thursday 09/22**

- **Tortellini Salad with Grilled Veggies**
- **Seared Halibut with Mango-Avocado Relish**
- **Petit Filet-Mignon crusted with Chocolate/Coffee**
- **Dessert : TBD**

### **Tuesday 09/27 – Thursday 09/29**

- **Crepes with spinach/Mushroom Cream Cheese Bechamel**
- **Old South Salmon Croquettes**
- **Braciola..Italian stuffed & Rolled Flank Steak**
- **Dessert : TBD**

**Tuesday 10/04 – Thursday 10/06**

- **Stuffed Baby Artichokes with Spicy Italian Sausage & Sweet Red Pepper**
- **Crab-Stuffed Sole Filet Herbs Beurre Blanc**
- **Pan-Seared Duck Breast with Blueberry Sauce**
- **Dessert : TBD**

**Tuesday 10/11 – Thursday 10/13**

- **Oyster Rockefeller**
- **Sea Bass Filet with Basil Gnocchi and onions/Horseradish Ragu**
- **Garlic Crusted Rack of Lamb**
- **Dessert : TBD**

**Tuesday 10/18 – Thursday 10/20**

- **Escargot Bourguignonne or Asparagus Mushroom Tart**
- **Roast Cod with Red pepper coulis & Ratatouille/Couscous**
- **Crispy Pork Belly with Spicy Apple Sauce or Pork Scaloppini**
- **Dessert : TBD**

**Tuesday 10/25 – Thursday 10/27**

- **Chicken/Beef Guydon Wontons in Chili Broth**
- **Fish of the Day with Coriander and Vanilla Sauce**
- **Star Anis Braised Short Ribs with Creamy Polenta**
- **Dessert : TBD**

**Tuesday 11/01 – Thursday 11/03**

- **Goat Cheesecake with Red Onion Jam**
- **San-Sebastian Paella**
- **Surf and Turf re-design with Spicy Shallot butter Sauce**
- **Dessert : TBD**

**Tuesday 11/08 – Thursday 11/10**

- **Lobster Bisque**
- **Lobster & Prawn Risotto**
- **Toulouse Sausage Cassoulet**
- **Dessert : TBD**

**Tuesday 11/15 – Thursday 11/17**

- **Foie Gras Terrine or Provencal herb Terrine**
- **Roasted Salmon with Caramelized Fennel/Onion and Chorizo Crust**
- **Beef Wellington**
- **Dessert : TBD**