



## Main Courses

Choose from our scrumptious main courses that will delight you and your guests.

**Beef Tenderloin** - Albert "Triple A" beef with a truffled foie gras crumble, port wine sauce and vegetable succotash.

**Grain Fed Organic Chicken** - stuffed with goat cheese, sundried tomatoes and arugula, the chicken is baked crispy on a leek risotto cake and encased in a red pepper au jus, then served with Mediterranean vegetables.

**Roasted Veal** - Fred Flintstone style veal chop with mushroom strudel, truffled "smashed" potatoes & market vegetables, served on candied roasted garlic Marsala jus.

**Beef Sirloin** - grilled to perfection, with crispy potatoes, vegetable medley and garlic fried mushrooms, and finished with a red wine carrot syrup.

**Confit of Duck** - a combination of crispy duck breast and leg, with butterparsley potatoes and market vegetables, mirrored in a caramelized Ruby Red grapefruit peppercorn sauce.

**Rack of Lamb** - U.S. lamb, seared crispy with a crust of garlic, rosemary and mustard, accompanied by a minted sauce, potato zucchini rosti and an asparagus ragout.

**Three Onion Salmon** - herb mustard glazed Atlantic salmon chunks, presented on a Vidalia onion ragout & red onion Pinot Noir butter sauce and topped with crispy leeks.

**Halibut** - pan seared on a nest of vegetable chips, with caper and tomato remoulade and lemon butter glaze.

**Grouper** - baked with zucchini scales and slow-roasted vine tomatoes, then finished with a balsamic vinegar glaze.

**Arctic Char** - pan seared, presented on wild rice cakes, topped with crispy shallots and ringed with a lobster ragout.

**Gigantic Marinated Tiger Shrimp** - broiled, then served on five-tomato asparagus risotto and finished with a white wine citrus butter sauce.

**Chilean Sea Bass** - wrapped in potato shoestrings, served on a leek risotto and finished with a truffled fricassee of oyster mushrooms.