

Happy Easter!

To Begin with... Lobster Bisque with Sweet Sherry & Fresh Cream

or

Fresh Fruits & Berries with Clover Honey

or

Seared Ahi Tuna with a Sweet Ginger-Soy Reduction & Diced Avocado

To Whet the Appetite... A Special Salad with Florida Strawberries, Toasted Pecans,
Shaved Parmesan & our Bon Appétit House Dressing

The Chef Offers Something Special ...

Maine Lobster Cocktail with our European Brandy Sauce 18

Fresh Burrata Cheese with Salt-Roasted Beets, Figs, Apricots, Walnuts, White Balsamic Vinaigrette 14

Cold Smoked Salmon on Potato Pancakes with Apple Celery Slaw 14.50

Escargot Baked in Herb Butter with a Hint of Curry ... Served with Mini Baguette 11.50

Gulf Shrimp Cocktail with Classic Horseradish Cocktail Sauce 14

Followed by the Main Course...

8 oz. Filet Mignon, Butter Brushed & Seared over a Crisp Zucchini Crouton & Sauce Choron

Pan-Seared Black Grouper over Black Lentils with a Fava Bean & Shaved Fennel Salad
& Port Wine Reduction

Easter Ham, Slow Baked, with Clover Honey & Florida Oranges. Served with Brandied Black
Mission Figs and Orange Glaze

Rack of Lamb, Oven-Roasted, with a Parmesan Herb Crust & Natural Jus

Broiled 8 oz. Cold Water Lobster Tail Served with Drawn Butter & Grilled Lemon

 All Main Courses are Served with Fresh Vegetables, Sweet Potato Croquette & Freshly Baked Rolls

To Finish the Feast...

Bon Appétit Chocolate Mousse with Crispy Gaufrette

or

Key Lime Pie with Fresh Whipped Cream

Bon Appétit House Blend Coffee or Aromatic Tea

\$79.95 + Tax

Children Under 10 \$12.95

or

See our Special Children's Menu

