

Four Course with Fish Entrée

First

Bacon wrapped Asparagus tips
with seared Jumbo Sea Scallops
hollandaise

Second

Baby Beets & Arugula Salad
gold and red beets, arugula, goat cheese
with a raspberry & balsamic vinaigrette

Main

Dover Sole Provencale
tomato, white wine, lemon, butter, capers
served with snow peas &
garlic-herb quinoa with brown rice

Last

Chocolate Torte
served with a raspberry puree,
grated walnuts & chantilly crème