

DINNER FOR TWO

APPETIZER

FRISSEE & FIELD GREENS TOPPED
WITH CANDIED PECANS, FENNEL
& PARMESAN,

SHRIMP SATAY SERVED WITH A
RICH PEANUT SAUCE

ENTREE

SEARED SALMON WITH SAUTÉED
HEIRLOOM CARROTS, BEURRE
BLANC DRIZZLE, AND CHIVE
GARNISH.

BLACKENED CHICKEN WITH SEASONAL
VEGETABLES

VEGETARIAN: LINGUINI

DESSERT

CHOCOLATE FONDANT WITH
VANILLA ICE CREAM

LEMON TART WITH FRESH
BERRIES

DRINKS

RED AND WHITE WINE

CHAMPAGNE

ASSORTED SOFT DRINKS