

First Course

Crab Cake

Maryland Jumbo lump crab cake with mango salsa and creamy Dijon sauce.

Second Course

Linguini Nero

Black squid-ink linguine with P.E.I. mussels, baby clams and lobster sauce.

Third Course

Halibut

Pan-seared East Coast halibut fillet, truffled potato purée and root vegetables with beurre blanc sauce.

Fourth Course

“The Rack”

Grilled lollipop lamb chops, brushed with mustard-crusting pistachio, served over English pea risotto and a red wine Demi glaze.

Dessert

“Agrumi Di Sicilia”

Layers of mandarin and lemon mascarpone with a sponge cake base

