



SUMMER MENU 2016

Starters

Watercress & Shaved Vegetable Salad Topped with Grilled Shrimp
Carrots, Celery, Cucumber, Radishes & Cucumber Tarragon Vinaigrette

Cucumber Salad & Ciabatta Crostini

Entrees

Summer Salmon Cakes
with Zucchini Fennel Slaw

Tequila-Lime Mahi Mahi Tacos
Fresh Cilantro, Mango, Red Onion Salsa, Fresh Sliced Avocado with Grilled Corn
Tortilla & Cilantro Crème Sauce

Seared Mediterranean Sea Bass
Caramelized Fennel, Wild Rice, Roasted Tomatoes, Olive Tapenade

Grilled Tarragon Chicken Breast
Marinated in Tarragon & Lemon Zest with Lime Crème Fraîche served with Quinoa

Beef Flat Iron Santa Fe
Chipotle & Poblano Chili Sauce, Feta & Salsa Fresco served with Sweet Potato wedges

Grilled Pork Loin with Fire-Roasted Pineapple Salsa
served with Coconut Brown Rice & Sugar Snap Peas

Desserts

Gourmet Caramel Brownie with Caramel Drizzle

Coconut Chocolate Mousse Parfait with Strawberries