

## APPETIZERS

Grenadine Crested Pineapple  
with Tropical Fruit

Maine Lobster, Crab Claw and Shrimp Cocktail  
with Nantua Sauce

Louisiana Crab-Stuffed Mushrooms  
Béchamel Gratin and Pepper Rouille

Chicken and Yellow Corn Vol-au-Vent  
with Tarragon

## SOUPS & SALADS

Forest Mushroom-Truffle Bisque  
with Duxelle and Herbs

Clear Oxtail Consommé  
with Sherry and Vegetable Brunoise

Chilled Watercress and Potato Soup  
with Paprika Croutons

Boston Bibb Lettuce  
with Dried Cranberries, Apples and Walnut Vinaigrette

Belgian Endive, Romaine and Radicchio  
Tomato Wedges with Herb Vinaigrette



## SALAD ENTRÉE

Roasted Boneless Chicken Breast  
Romaine Lettuce, Herbed Croutons,  
Charred Cherry Tomatoes and Cilantro Lime Dressing

## ENTRÉES

Pappardelle Pasta in Basil Cream Sauce  
Root Vegetables and Roasted Peppers

Herb Soufflé Crusted Lemon Sole  
Leek Confit, Beurre Noisette,  
Saffron Potatoes and Concassée

Roasted Long Island Duck Breast  
Wild Mushrooms Risotto  
Wilted Spinach, Tomato Pesto  
and Sherry Glaze

Sautéed Tiger Shrimp Scampi  
with Orecchiette Pasta, Creamy Lemon-Garlic  
Sauce and Tarragon

Chateaubriand  
Potato-Parmesan Timbale, Broccoli Florettes,  
Port Wine Sauce and Bearnaise

Cabernet Braised Veal Osso Buco  
Parmesan Polenta, Vegetable Mirepoix,  
Gaufrette Potatoes



Your Sommelier will share with you tonight's Wine Selection



# DESSERTS

Chocolate Marquise  
Pistachio Crème Anglaise

Solstice Selection of Mini Dessert

Caramelized Apple Tart  
with French Vanilla Ice Cream, Calvados Sauce

No Sugar Added Phyllo Basket  
with Lemon Cream and Fresh Fruits

# ICE CREAM & SORBETS

Tahitian Vanilla · Chocolate Chip  
Butter Pecan · Coconut Ice Cream

White Peach Sorbet

Low Fat Vanilla-Blueberry Frozen Yogurt

○ No Sugar Added Dark Chocolate Ice Cream