

Menu 3

Beef Carpaccio Bombe

Mesclun salad , Thinly sliced Black Angus tenderloin , Pesto
Old Amsterdam Cheese , Balsamic vinegar crème

Or

Fillo dough with Goat Cheese

Mesclun salad, Fillo dough pouch filled with Goat cheese
Prunes and Honey , Walnuts , Garnish

Tenderloin

Black Angus grilled to perfection , Truffle butter , Jus de veau

Or

Grouper fillet

Filled with Boursin from the oven , White wine sauce

*All entrees are served with Basmati rice , Brazilian style Beans
Wood fire Garlic mashed Potatoes , Stir fried Veggies*

Chocolate Brownies

Forest fruit sauce, chocolate chip ice cream

Or

Coconut Mousse

With Mango ice cream , Mango sauce

US\$ 55.-