

*New Years Eve
Island Cafe Dinner Menu
Appetizers*

*Escargots à la Bourguignonne
over angel hair pasta in a light garlic cream sauce*

*Jumbo Shrimp Cocktail
served with cocktail sauce and fresh lemon*

*Beef Wellington Duxelles
tenderloin with finely chopped mixture of mushrooms, shallots, fresh herbs*

Soup or Salad

*Lobster Bisque
Traditional Bisque with fresh lobster*

*Mesclun Mixed Green Salad
watermelon, cherry tomatoes, shallots, fresh herbs, Champagne Vinaigrette*

Main Course

*Fresh Chilean Sea Bass
Seared and served with grand mariner light cream sauce*

*Surf & Turf
Grilled Petite Tenderloin & Florida Lobster tail, drawn butter & lemon*

*Grilled Veal Chop with Demi Glaze Veal Sauce
fresh vegetables and mashed potatoes*

*Traditional Bouillabaisse
seafood stew-tomatoes, onions, wine, garlic, herbs, array of shellfish & Fish*

Desert w/coffee or tea

*Cold Zabaglione
elegant fruit desert with fresh mixed berries*

*Molten Chocolate Lava Cake
chocolate cake with a liquid chocolate center warm with ice cream*

*Napoleons
crisp layers of puff pastry custard cream filling
garnished with glossy icing and fresh berries*

Tax, Tip & beverages not included \$70.00 per person