

APPETIZERS

Wahoo Tataki

Served on mixed lettuce with cherry tomatoes, croutons, pickled onions, orange zest, soy-sesame dressing and Korean mayonnaise

or

Carpaccio Bombe

Carpaccio stuffed with potato salad, bacon, chives, topped with basil oil, Parmesan cheese and arucola

MAIN COURSES

Mango Mahi

Grilled & marinaded mahi served with a light, spicy mango salsa, mixed veggies and coconut rice

10

Bacon Wrapped Tenderloin

6oz. tenderloin wrapped in bacon served with potato mousseline, roasted veggies and a green peppercorn-thyme sauce.

DESSERTS

White Chocolate Cheesecake

Served with raspberry ice cream, red fruit sauce and whipped cream

or

Apple Tarte Tatin

Served with cinnamon ice cream and whipped cream







WINES

Mezzacorona Pinot Grigio Trentino-Alto Adige, Italy

Light bodied and dry, this delightful Pinot Grigio can be enjoyed for its aromatic crisp green apple, mineral and honeysuckle notes.

Mezzacorona Chardonnay Trentino-Alto Adige, Italy

With its fruity fragrances and graceful taste, this highly drinkable Chardonnay shows subtle flavors of peach, nectarine, pear and spice.

Stemmari Moscato Sicily, Italy

Light and semi-sweet with perfumes of white flowers with smooth citrus notes. Every sip conveys extreme fruitiness balanced by a pleasant crispness.

Stemmari Pinot Noir Sicily, Italy

Medium-light bodied and dry with red berry notes and hints of oaky vanilla with a quick finish

Trivento Reserve Malbec Mendoza, Argentina

Deep red and violet in color, with powerful aromas of ripe red fruits, strawberries and cherries, with hints of coffee and chocolate from the oak. Good body and fleshy tannins with a long, lingering finish

BEERS

Heineken AFL. 7,50 Amstel Bright AFL. 7,50

*Prices apply with this menu only

COCKTAIL

"Frescopolitan"

AFL. 10,-

Absolut Lime, Triple Sec, and Cranberry Juice

"Cucumber Fizz"

AFL. 10,-

Svedka Cucumber Vodka, Lime Juice and a splash of 7-up



