



CHOICE OF ONE (1) FROM EACH COURSE

FIRST COURSE ~ APPETIZER

- Spring Mix Salad with strawberries, Champagne vinaigrette, Feta cheese
 - ADD: Butter Cooked Lobster Tail ~ \$15
- Mushroom Risotto ~ creamy risotto with roasted mushrooms
- Lobster Bisque with sweet lobster tail meat served with garlic bread
- Champagne Mussels ~ garlic butter mussels cooked with a sweet Champagne

SECOND COURSE ~ ENTRÉE

- Imperial Stuffed Salmon ~ salmon stuffed with crab and lobster topped with shrimp and Cajun Alfredo sauce served with Jambalaya rice and grilled asparagus
- Surf and Turf Slow-Braised Short Rib served with butter lobster tail with Yukon gold mashed potatoes and grilled asparagus
- Roasted Airline Chicken Breast ~ Airline chicken breast with rosemary demi-glaze served with Yukon gold mashed potatoes and grilled asparagus

THIRD COURSE ~ DESSERT

- Wilson's Sweet Potato Vanilla Cheesecake
- Red Velvet Molten Lava Cake

MIDNIGHT CHAMPAGNE TOAST