

Sample \$50/person Menu

Choice of First Course

Field Green Salad

Mixed greens, Monterey Jack cheese, carrots, grape tomatoes

Traditional Caesar

Crispy romaine hearts with shaved parmesan & garlic crostini

Black Bean Soup

Traditional with smoked pork, sour cream, red & green onions

Soup of the Day

Chef's daily creation

Choice of Entree

Dominican Braised Pork

Slow cooked in coconut milk, cilantro and chilies with fried bananas,
jasmine rice & Cuban black beans

Tangerine Ginger Glazed Salmon

Topped with fennel, orange salad and served with jasmine rice & seasonal vegetables

Blackened Mahi Mahi

Topped with mango avocado salsa and served with jasmine rice & mixed vegetables

Ashley Farms Free Range Brick Chicken

Seared half of boneless chicken with Caribbean spices,
Boursin cheese grits, spinach & roasted garlic jus

Choice of Dessert

Warm Liquid Chocolate Cake

Accented with espresso cream & hazelnut gelato

"Key West Style" Key Lime Pie

Mango and raspberry puree topped with fresh whipped cream