

Savor the Avenue

Welcome Cocktail by Absolute Elyx

Hors d'oeuvres

Jumbo Lump Crab Cake

Purple Cauliflower Puree, Chipotle Aioli, Smoked Olive Oil

Paired with Fleur De Mer, Rose, Provence, France

Antipasti

Risotto Parmigiana

Ginger Pea, Maine Lobster, Balsamic Soy Glaze

Paired with Bottega Vinaia, Pinot Noir, Trentino, Italy

Entrée

Gamberoni Alla Brace

Madagascar Prawn, Purple Mashed Potato, Baby Zucchini Blossom,
Saffron

Paired with Martin Codax, Albarino, Rias Baixas, Spain

Or

Chilean Seabass

Pan Seared Chilean Seabass, Baby Roasted Veggies, Ginger Pea Puree

Paired with Palazzo Della Torre, Allegrini, Baby Amarone, Tuscany,
Italy

Dolce

Italian Fried Cheesecake

Mix Berry Compote

House Made Limoncello



\$135 per guest plus tax and gratuity