

# Savor the Avenue

Welcome Cocktail by Absolute Elyx

## *Hors d'oeuvres*

### **Beef "Wagyu" Carpaccio**

Thin Sliced Wagyu Beef Filet, Arugula, Fennel, Lemon Dressing  
Paired with Scalabrone, Antinori, Rose, Bolgheri, Italy

## *Antipasti*

### **Seared Jumbo Scallops**

Orange Citrus Sauce, Braised Lentils, Smoked Olive Oil  
Paired with Guado al Tasso, Vermentino, Antinori, Bolgheri

## *Entrée*

### **Duck & Porcini Ravioli**

Brown Butter, Blue Cheese, Porcini Mushrooms  
Paired with Villa Antinori, Tuscany, Italy

Or

### **Chilean Seabass**

Pan Seared Chilean Seabass, Mango Brandy Salsa, Jumbo Shrimp,  
Truffle Mashed Potato  
Paired with Chalk Hill, Chardonnay, Russian River Valley

## *Dolce*

### **House Made NY Cheesecake**

Blueberry Sorbet, Mix Berry Compote  
House Made Limoncello



561-278-9570

\$145 per guest plus tax and gratuity