



DINNER 2014

Menu #1 – Classic Selections

Artichoke and Parmesan Tapenade with goat cheese and chives served with house-made crostini

A selection of seasonal Roasted Vegetables drizzled with balsamic vinegar and garnished with fresh rosemary

Fresh Jumbo Florida Mayport Shrimp on a bed of ice with Caroline's cocktail sauce

Organic Greens Salad with Parmesan croutons, thinly sliced red onion and a vegetarian Caesar dressing

Filet Mignon, served rare and medium rare, carved thin and served with a wild mushroom cream sauce. Over House-made mashed potatoes

Salmon Poached in White Wine over a lemon scallion rice, served with Fresh Dill Crème

Haricots Vert with shaved Parmesan and caramelized Shallots

Assorted locally baked breads, rolls, and Herbed Butter

Bittersweet Chocolate Mousse served with strawberry whipped cream and seasonal berries