

OPENING ACTS

made to share - choice of one per couple

GOAT CHEESE-STUFFED ARTICHOKES

baked, topped with balsamic-marinated tomatoes, served with toast points

SHRIMP & CRAB DIP

poblano peppers in baked cheeses with tortilla chips

BUCA BEIGNETS

fresh mozzarella, prosciutto, jalapeño-basil & balsamic glazes

HEADLINERS

choice of one

CHAMPAGNE CHICKEN

airline chicken in a champagne beurre blanc with parsnip purée & fried Brussels sprouts

SMOKED CHILE SALMON

vermicelli noodles, seasonal vegetables & smoked chile-coconut broth

HICKORY-SMOKED PRIME PORK CHOP

charred tomato sauce, prosciutto mac & cheese

SCALLOP RISOTTO

scallop trio with garlic, onion, celery, kaffir lime leaf, lemongrass, coconut rice & Parmigiano Reggiano

FILET

Gorgonzola walnut butter, asparagus & port wine bordelaise

ENCORE

MINI DESSERT TRIO

white chocolate cheesecake, chocolate torte & lemon tart