



FIRST COURSE

GUEST CHOICE OF ONE

SOUP DU JOUR

CHEF'S FEATURED PREPARATION

SHRIMP COCKTAIL

TRADITIONAL COCKTAIL SAUCE

CRAB CAKE

SERVED WITH SAUCE RÉMOULADE

TEMPURA ARTICHOKE

LEMON GARLIC AÏOLI

SECOND COURSE

RISTEGIO'S HOUSE SALAD OR CEASAR SALAD

MAIN COURSE

GUEST CHOICE OF ONE

FRENCH CUT HERB CHICKEN

MUSHROOM / COUS COUS RISOTTO / PORT WINE DEMI GLACE

CRAB STUFFED FILET OF FLOUNDER

JULIENNE OF VEGETABLE / LEMON HERB BURRE BLANC

GRILLED FILET MIGNON

FRIED ONIONS / POTATO DU JOUR / MERLOT JUS

SESAME CRUSTED YELLOW FIN TUNA

JULIENNE OF VEGETABLES / WASABI CRÈMA / PICKLED GINGER

MARINATED DENVER SIRLOIN STEAK

SERVED SLICED / POTATO DU JOUR / RED WINE JUS / CRISPY ONIONS

DESSERT

HOST CHOICE OF ONE

CHOCOLATE GÂTEAU CAKE

CHOCOLATE MOUSSE GARNISH

N.Y. STYLE CHEESE CAKE

BERRY GARNISH / BERRY SAUCE

SPECIAL OCCASION CAKE

ICE CREAM OR SORBET

RISTEGIO'S GOLD PACKAGE