

# *Dinner on the Bridge*

## APÉRITIF / AMUSE-BOUCHE

RASPBERRY ROSEMARY BELLINI/  
CHEF'S SURPRISE

## APPETIZER

GULF SHRIMP FILLED HOMEMADE RAVIOLI  
WITH SAFFRON & CHIVE VODKA SAUCE

## INTERMEZZO

ROASTED FENNEL & PORTOBELLO MUSHROOM ARUGULA  
SALAD WITH GOAT CHEESE, AGED BALSAMIC & HONEY  
MUSTARD VINAIGRETTE

## ENTRÉE

BRAISED LAMB SHANK IN PORT WINE SAUCE  
WITH SILKY ROASTED GARLIC MASHED POTATOES,  
GLAZED CARROTS & ASPARAGUS

## DESSERT

PISTACHIO & MASCARPONE MILLE-FEUILLE WITH  
RASPBERRY COULIS

## PETIT FOUR

COFFEE & ASSORTED MACARON