



Menu 5

First Course

Cucumber Shrimp Appetizer

Sliced cucumbers topped with shrimp and hot chili sauce

Second Course

Lobster Tail Poached in a Beurre Monte

slowly poached in butter...flavorful, moist and succulent

Small New Red Potatoes

drizzled with white truffle oil...elegant

Mesclun Salad

with stuffed rigatoni pasta tubes

Third Course

Tangy Lemon Crème Brulè

a unique, zesty way to top off a lobster menu

Price per person: \$34.95