

located in the Christiana Hilton



Choice of one starter, one entrée, and one sweet for \$55/person.

STARTERS

CRISPY BRUSSELS SPROUTS | tossed with truffle salt and parmesan cheese

FRIED CALAMARI | with housemade marinara sauce SEARED SESAME WASABI AHI TUNA | seaweed salad, soy dipping sauce

WÉDGE SIDE SALAD | crumbled gorgonzola, applewood bacon, tomato bruschetta, croutons, blue cheese dressing, on romaine lettuce

ENTREES

GRILLED HONEY GLAZED SALMON | lime, sweet chili, and local honey glazed grilled salmon served over Yukon mashed potatoes and broccolini GRILLED MARINATED FLAT IRON STEAK with chimichurri sauce broccolini and Yukon gold mashed potatoes

SAUTEED TRIO OF SHRIMP AND CRAB CAKE served with a lemon butter sauce and tomato relish over lobster ravioli.

MUSHROOM RAVIOLI tossed with asparagus tips, roasted tomatoes, and kennet square mushrooms served with a sherry cream sauce.

SWEETS

TRIO OF SIGNATURE CINNAMON SUGAR BEIGNETS with Woodside Farm Creamery salted caramel ice cream

ZANZIBAR CHOCOLATE CAKE coffee soaked and layered with dark chocolate mousse CHOCOLATE RASPBERRY CHEESECAKE