

# **Wine & Dine Menu**

## **Balcony Bistro Inc.**

### **First Course**

#### **Arugula Salad with Grilled Salmon**

Carmalized pears, Blue Cheese and Candied Walnuts,  
Cilantro and Lime Poached Salmon with Jicama and Orange Slaw

OR

#### **Shrimp Wedge Salad**

with Russian Dressing and Caviar

*Omega Chenin Blanc, Lodi*

### **Second Course**

#### **Fresh Blue Crab Bruchetta**

OR

#### **Baby Lamb Sliders with Rosemary Aioli**

OR

#### **Grilled Artichokes with Lemon Aioli and Drawn Butter**

*Lava Cap Chardonnay*

### **Third Course**

#### **Lobster Ravioli**

with Caramelized Shallots, Roasted Tomatoes, Vodka and Cream

OR

#### **Red Wine Braised Short Ribs**

with Mash Potatoes, and French Beans

OR

#### **Roasted Duck Breast**

with marsala and oragne served with Mash Potatoes and Asparagus

OR

#### **Cedar Planked Salmon**

with Creme Fraiche and Caviar

OR

#### **Spanish Pasta**

with Clams, Mussels, Cilantro, Chirizo, Roasted Garlic,  
Roasted Tomato served over Linguine

OR

#### **Blue Cheese Herb Crusted Filet Mignon**

with Truffle Mash Potatoes and Fresh French Beans

*Nine by Nine old vine Zinfandel*

### **Dessert**

#### **Lemon Creme Burlee**

OR

#### **Tiramisu with Coffee Glaze**

*Bear foot Bubbly*

\$45.00 per person