

# CHEF'S FEATURES

## **LOBSTER RAVIOLI**

LOBSTER AND RICOTTA CHEESE RAVIOLI IN A CRAB AND SUN-DRIED TOMATO CREAM SAUCE.

## **SEA BASS**

PAN ROASTED CHILEAN SEA BASS FILLET COVERED WITH TOMATO PUTTANESCA SAUCE OVER GREEN ONION RISOTTO AND TARRAGON OIL.

## **ATLANTIC SALMON**

BLACKENED ATLANTIC SALMON FILLET WITH ROASTED GARLIC FINGERLING POTATOES AND GRILLED ASPARAGUS TOPPED WITH A RED ONION MARMALADE.

\*WHILE SUPPLIES LAST