



Key Largo 2008 Food & Wine Festival

Wednesday, August 6

Chef Lupe's Mandalay

Lazy Catch

Our fresh catch encrusted with Japanese bread crumbs, sautéed and topped with fresh parmesan cheese, tomatoes and scallions, topped with Key Lime Butter and served with a savory rice

Frei Brothers Chardonnay Russian River Valley Northern Sonoma

Thursday, August 7

Chef Lupe's Mandalay

Entrée Choices

Prime Rib - 16 oz. slow roasted au jus, carved and served with horseradish sauce

Stuffed Jumbo Shrimp - Baked with homemade crab meat stuffing, topped with Béarnaise Sauce and Key Lime Butter

Catch St. Croix - Our fresh catch of the day sautéed with bread crumbs, tipped with pepper corns and citrus butter

Lazy Chicken - Encrusted with Japanese bread crumbs, sautéed and topped with fresh parmesan cheese, tomatoes and scallions, topped with Key Lime Butter

All dinners served with your choice of Potato Du Juor, Baked Potato, Rice or Vegetable Du Juor

Martin Codax Albarino Spain, Don Miguel Gascon Malbec Menor Argentina, Frei Brothers Chardonnay Russian River Valley Northern Sonoma , Red Rock Merlot California

Saturday, August 9

Chef Lupe's Mandalay

Make your dinner selection from our fabulous menu or specials menu

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