

Gourmet Progressive Wine Dinner



TUESDAY AUGUST 3rd 2010

Sundowners Restaurant - Hors d'Ouevres

Home smoked salmon over deviled eggs
Caviar with cream cheese in crepe purses
Short ribs on toast points with goat cheese

Pilot House Restaurant

Single bacon wrapped scallop topped with a blood orange beurre blanc
Skewed Chicken with a curry pineapple marinade

Treetops at the Hilton Hotel

Apple jerked filet of grouper
with avocado aioli, coconut rice and mango puree

Jimmy Johnson's Big Chill

Sicilian Steak
Sirloin steak pounded thin and marinated for 24hours in extra virgin olive oil,
fresh garlic & fresh basil dipped in Italian breadcrumbs, sprinkled with Pecorini Romano
cheese & broiled served with grilled asparagus spears

Sundowners Restaurant - Dessert

Chocolate Fondue with strawberries, short breads, apples, and biscotti

Freshly made Baby's Coffee

All courses expertly paired with wine by Premier Wines

**\$100 per person inclusive + tax
Call Sue Finney (305) 394-3736
Complimentary transportation available**