

Neon Sky
2024
AMUSE BOUCHE

FIRST COURSE

Seared Crab Cake

*Jumbo Lump Crab Cake, Classic Remoulade, Preserved Lemon,
Petit Green Salad, Aged Balsamic Dressing*

Or

Caramelized Onion Soup

*Caramelized Sweet Onions, Cognac, Sherry, Sourdough Crouton,
Melted Gruyère and Smoked Gouda Cheese*

SECOND COURSE

Land and Sea

10 oz Filet Mignon, Australian Lobster Tail, Grilled Asparagus "Oscar", Truffled Potato Purée

Or

Seafood Fra Diavolo

Australian Lobster, Jumbo Shrimp, Sea Scallops, Arrabiata Tomato Sauce, Linguini Pasta

THIRD COURSE

Dark Chocolate Tart

*Dark Chocolate Ganache, Hazelnut Praline, Dehydrated and Fresh Raspberry,
Chantilly Cream*

VOODOO
STEAK

