

\$45



1st Course

Muscles and Pancetta

Embracing garlic and sweet vermouth broth, which you dip with grilled Tuscan bread

Lump Crab Cake

Lump crab and stone ground mustard a top sweet and sour slaw, with citrus aioli

Local Sweet Potato & Goat Cheese Ravioli

With Balsamic brown butter

The Classic Caesar Salad

With Shaved Parmesan

2nd Course

Maple Leaf Farm Duck Breast

Embracing savory dried cherry currant bread pudding, and drizzled with sage pan jus

The Banana Tree Filet

Filet mignon romancing plump shrimp, highlighted with garlic mashed potatoes, asparagus and sauce Bearnaise

Tangerine Citrus Salmon

pan-seared medium an resting on roasted local pumpkin, with blistered grape tomatoes and sauced with tangerine citrus reduction

3rd Course

Godiva Chocolate Brownie with Vanilla Ice Cream

Key Lime Pie

Raspberry Sherbert



Beverages and Gratuity not
included.



PLEASE CALL TO MAKE YOUR
#DINEVI RESERVATION!

T. (340) 776-4050