

Tides Restaurant
Executive Chef: Russell Nelson
5 Course Demonstration Menu (subject to change)
Friday, March 2nd 2012, 7pm

— Amuse Bouch —

Shrimp & Scallop Ceviche

— Starter —

Pan Seared Diver Sea Scallop & Foie Gras
with cauliflower puree & pomegranate reduction

— Salad —

Chopped Market Salad

— Entrée —

Beef Wellington

— Dessert —

Chocolate Soufflé
with poached pears