

Villa Rose Holiday Wine Dinner

Thurs, Dec 21st 6pm

\$100pp

1st Course

Pan-Fried Maine Lobster Cake

with tequila lime slaw and smoked Chile remoulade

TBD

2nd Course

Nicoise Salad

with baby French green beans, Nicoise olives, heirloom potatoes, yellow tomatoes
artichokes and goat cheese

TBD

3rd Course

Pan-Roasted Alaskan Halibut

With saffron scented jasmine rice and steamed garlicky black mussels

TBD

4th Course

Cracked Black Pepper-Crusted Roasted Tenderloin

slow roasted with cabernet demi glaze, twice baked potato & fresh asparagus
topped with hollandaise sauce

TBD

5th Course

Homemade Cannoli

with chocolate covered strawberries & Chantilly cream

TBD

Holiday Entertainment by James Tiraboschi ~*