

SOUTH AMERICAN

Lime Confit Dip, Virgin Olive Oil, Butter Spread



COLD APPETIZER/SALAD

Jumbo Shrimp Ceviche, Lime, Coconut & Chiles

or

Ensalada of Coconuts, Palm Hearts & Avocado



HOT APPETIZER/SOUP

Crisp Foie Gras & Dried Fig Empanada, Tomato Herb Salsa, Crema Tartufo

or

Corn, Chile & Chicken Quenelle Soup, Cilantro Cream



MAINS

Pan Seared Grouper, Warm Lobster Salad, Corn Puree

or

Grilled Beef Tenderloin, Cabrales Cheese Crust, Boniato-Calabaza Hash



DESSERTS

Caramelized Guava Cheesecake, Dulce de Leche Sauce

or

Oven Roasted Pineapple, Frozen Yogurt, Almond Brittle



WINE RECOMMENDATIONS

White: Cakebread Cellars, Chardonnay, Napa Valley, USA, 2007, \$66.00
Red: Cabernet Sauvignon Silver Oak, Alexander Valley, USA, 2005, \$92.00

COLONNADE CLASSICS

POACHED SHRIMP COCKTAIL

American Cocktail Sauce

COLONNADE CAESAR SALAD

Sun Dried Tomato Crostini



PAN ROASTED FRESH SALMON

Braised Fennel, Thyme Roasted Potatoes, Beurre Blanc

GRILLED STRIPLOIN STEAK

Sauteed Green Beans, Fries, Peppercorn Sauce



CHOCOLATE POT DE CREME

Creme Chantilly, Chocolate Florentines

DAILY CHEESE PLATE SELECTION

Please Ask Your Waiter

Service In The Colonnade Is Limited To The Menu Items Only