



*Blue Bowie*  
*Personal Chef*

*Italian menu*

*Salmon in Crosta di Porcini with madeira wine mushroom risotto*

Atlantic salmon dusted with porcini flour, sautéed with crispy leeks and imported porcini mushrooms madeira flambé; served with au gratin potatoes and seasonal vegetable

*Cabernet sauvignon Bolognese vegetarian lasagna*

Layered Roasted seasonal vegetables / eggplant, cauliflower, zucchini, and spinach / with a parsley garlic parmesan ricotta, and red wine reduction Bolognese sauce. Topped with broiled mozzarella

*Lemon Chardonnay Garlic Basil Prawn Scampi*

Pan seared olive oil garlic basil infused Prawns / Lemon Chardonnay parsley butter reduction / fresh angel hair pasta/ Focaccia bread toast points

*Thyme Napoleon Caper Chicken piccata*

Pounded Panko flour dusted herbed chicken breast / Thyme garlic white wine cream sauce / Tossed in linguine pasta

