

# Happy Mother's Day

## Chef Feature Menu

Each Entrée is accompanied with our Fresh Baked Focaccia Bread  
And our House Mixed Green Salad

## Amuse Bouche

- Caviar**, Caspian Sea Golden Osetra Caviar, served with condiments. 1 Oz. \$Mp  
**Gravlax**, Renaissance House cured king Salmon over a delicate puff pastry basket, highlighted with caper remoulade. \$9.99  
**Mushroom De Bourgogne**, Traditional imported wild Mushroom, sautéed with fresh herbs in Cognac Cream Sauce. \$8.99

## Soups

- Main **Lobster Bisque**, Sherry laced Classic with Cognac Cream and Sun dried Tomatoes With Saffron Emulsion. \$6.99  
**Butternut Squash**, Infused with White Truffle Ginger-Leek Reduction. \$6.99

## Interlude

Renaissance Tropical Sorbet

## Main Entrée

### Chateau Briand Ala Cardinale

Roasted-Black Angus Beef Tenderloin with Butter-poached Cold Water lobster tail  
Accompany with Roasted Russian fingerling Potato and Bouquetiere of Steamed Vegetables, Proposed with Truffle-port Demi Glass. \$42.99

### New Zealand Rack of Lamb

Pistachio Encrusted, Natural Lamb in Merlot Jus, served with sweet Potato puree and Steamed Vegetables. \$32.99

### Hawaiian OPAH

Coconut, Herb Crusted Opah served with Macadamia Nut Risotto Cake and Pineapple, Topped with a Jumbo Prawn and Accompanied with Grand Marnier Citrus Blanc. \$28.99

## Sweet Ending

- Bitter and Blanc Chocolate Brioche **Bread Pudding** (served warm). \$6.99  
Blackberry-Zinfandel White Chocolate Cream **panna cotta** . \$6.99  
Grand Marnier **Pots De Crème** infused Chocolate Custard . \$6.99  
Sampler Dessert Platter \$14.99





## Mother's Day Expanded Menu

Accompany with our Fresh Baked Focaccia Bread,  
And our house mixed green salad

### Amuse Bouche

**Calamari**- Calamari steak, lightly battered and fried to a tender crisp,  
Golden brown, Served with marinara sauce. \$9.99

**Mediterranean Combo Platter**- Baba Ghanoush, Hummus, Dolmas  
And tabbouleh served with pita chips. \$13.99

**Flaming Saganaki**- This is a table side Flambe, Specialty Greek cheese  
Sautéed in olive oil and Granished with lemon juice. \$9.99

**Escargot De Bourgogne**- Traditional Imported French escargot in  
Garlic herb butter served in crispy brioche with garlic chips. \$9.99

### Interlude

Renaissance Tropical Sorbet

### Main Entrée

#### Mahi Mahi

Crab encrusted mahi-mahi filet served with a lobster-cognac butter sauce.  
Served over sautéed spinach and garlic potato puree. \$25.99

#### Paella Valenciana

This is a popular Spanish dish. Sautéed chicken, chorizo sausage,  
And a medley of vegetables, overflowing with shrimp, mussels, and scallops  
On a bed of saffron basmati rice. \$24.99

#### North Sea Dover Sole

This delicious fish is stuffed with Artichoke, spinach, mascarpone Cheese,  
Chorizo Sausage, Crab Meat, and fresh Garlic it is served over Fresh steamed vegetables and  
Basmati rice and topped with a tiger prawn and spicy saffron Bisque Cream Sauce. \$25.99

#### Lobster & Shrimp Pasta

Tender shrimp & lobster sautéed with sugar snap peas, fresh tomatoes,  
seasoning and reggiano parmesan, over linguine pasta. \$22.99

#### Pomegranate Chicken

Pan-seared chicken breast, infused with lemon pomegranate sauce.  
Served with garlic potato puree and fresh steamed vegetables. \$19.99

#### New York Steak

A thick, center-cut, aged Black Angus steak, charbroiled until you say when.  
Boldly seasoned with fresh cracked pepper and topped with Maitre'd butter.  
served with baked potato. \$24.99