

PUBLIC SERVICE

- RESTAURANT -

COULINARY DINNER MENU

1ST COURSE

choice of

OYSTER ROCKEFELLER BISQUE
Fennel Cream & Smoked Bacon

CHILI LIME CORN SALAD
Over Smoked Salmon, Tortilla Chips, & Chipotle Cream

2ND COURSE

choice of

PINEAPPLE GRILLED CARIBBEAN CHICKEN
with Creamy Black Beans & Spicy Plantains

SEARED GULF FISH FILET
with Saffron Brabant Potatoes & Red Pepper Coulis

3RD COURSE

choice of

LEMON SORBET
with Raspberry Sauce & Fresh Blueberries

VANILLA FUDGE SUNDAE
with Crushed Peanut

| \$35 |