



Candlelight & CABERNET

Guests will be greeted with a stationary chefs fresh selection of appetizers and welcome cocktail until guests are seated for a 3 course meal.

First Course

Select 1

Bruschetta Trio tomato-basil, roasted red pepper, goat cheese, wild mushroom, truffle oil

Roasted Beet Carpaccio whipped goat cheese, microgreens, pistachios

Chilled Melon & Prosciutto Salad arugula, citrus vinaigrette

Mini Crab Cakes lemon-caper aioli

Main

Select 2

Grilled Filet Mignon truffle mashed potatoes, haricot vert bundles, cabernet demi-glaze

Pan-Seared Mahi mango-avocado salsa, coconut jasmine rice, grilled bok chop

Stuffed Chicken Roulade spinach, sun dried tomato, ricotta, creamy polenta, basil cream

Seared Scallops sweet corn purée, chive oil, grilled asparagus

Pan-Seared Duck Breast pineapple, white port reduction, coconut-scallion farro, roasted vegetables.

Dessert

Select 1

Bittersweet Chocolate Tart with Cabernet Salt hazelnut crust, whipped marscapone

Lemon Basil Sorbet buttery shortbread crumble, candied basil leaf

Vanilla Panna Cotta wine-infused berry compote

Cocktail Pairing

Cabernet Summer Spritz White port, muddled berries, splash of soda, spring of mint.

SÖCCA
FOR THE MODERN HOST