

# RAMS HEAD *On Stage*

## The All Inclusive Experience

### First Course

- Stuffed Mushrooms  
*Cremini mushrooms stuffed with crab, goat cheese, roasted garlic, pancetta and caramelized onions*
- Brie Crostini  
*Sliced, toasted French baguette topped with sliced strawberries, Brie cheese, chopped spiced cashews and honey*
- Pan Seared Scallops  
*Herb crusted day boat scallops seared over roasted Valencia oranges, baby arugula and finished with white truffle oil*

### Second Course

- Crab Caprese  
*Sliced local tomatoes, fresh mozzarella, basil, jumbo lump crab and balsamic reduction.*
- Stuffed Avocado  
*Hass avocado stuffed with grilled and chilled marinated chicken breast, peppedews, cilantro, roasted tomatoes and jalapeno, finished with chipotle aioli*
- Ceviche  
*Shrimp and Scallops ceviche served over baby spinach and topped with house pickled Bermuda onions*

### Third Course

- Steak Frites  
*Grilled and sliced sirloin topped with oyster mushroom demi and served with white truffle parmesan frites*
- Maple Duck  
*Seared maple glazed duck breast over tart cherry compote, served with bamboo rice*
- Grilled Salmon  
*Teriyaki glazed salmon grilled and topped with fresh namasu cucumber served over wasabi mash potatoes.*

### Fourth Course

- Habanero Cheese Cake
- Chocolate Torte with Hawaiian Sea Salt
- Fresh berries and Kalua Whipped Cream