

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, peppadews, cilantro, roasted tomatoes and jalapeño, 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 mashed potatoes

FOURTH COURSE

**HABANERO CHEESE CAKE
CHOCOLATE TORTE WITH HAWAIIAN SEA SALT
FRESH BERRIES AND KAHLUA WHIPPED CREAM**