

Corner stone

Course 1

Crabby Sea Shells

Orange, chili, and dulce pasta shells made by Prontissima pasta, stuffed with blue crab, garlic and cream cheese finished with lemongrass cream, wild arugula, and lightly smoked asiago cheese

Course 2

Lamb Brochettes

Grilled lamb brochettes served atop lemon herb roasted potatoes with chili mint raita, served alongside a chef wedge salad

Course 3

Cheeky Cherry Crumble

Warm cherry chipotle crumble with mango sorbet and whipped cream

\$35