

You're Invited!

FNPS Sea Rocket Chapter Annual Holiday Dinner

*Café Margaux in Cocoa Village
Wednesday, December 9, 2015
~ Dinner at 6:00pm ~*

Please RSVP by Wednesday, December 2nd

Lois6459@att.net, or 321-277-5741

Full Menu Attached:

Please join us, Sea Rocket Chapter FNPS,

*To Celebrate the Holidays
And all the Accomplishments we have made
In 2015*

*Attendees responsible for their individual checks
Lois Harris, President.*

Salads

All Entree Items Include our Complementary House Salad
These Specialty Salads May Be Ordered Instead

Add Warm Goat Cheese to Your House Salad 7

Baby Spinach

Maytag Blue Cheese & Walnuts and Sun Dried Cherry Kirshwasser Vinaigrette 14

French Goat Cheese

*Rolled in Macadamias and Glazed with Lavender Honey
Citrus White Balsamic Vinaigrette on Mixed Greens 15*

Classic Caesar

*Crisp Romaine, Parmigiano Reggiano & Gruyere Croutons
Full Portion 9 Half Portion 5*

Pastas

Angel Creole

*Angel Hair Pasta with Crawfish Tails, Red Peppers, Leeks, Shallots & Garlic
Highly Seasoned Creole Cream Sauce 29*

Pasta Primavera

*Linguine Sautéed in Garlic, Greek Basil and Olive Oil
Tri-Colored Peppers, Tomatoes, Mushrooms, Carrots,
Zucchini, Artichokes & Leeks 24
To add Sliced Grilled Chicken Breast 7*

Creamy Fettuccine

*Roasted Portobelo, Spinach & Sun Dried Tomatoes
Artichoke Hearts, White Wine, Manchego & Asiago Cheeses 26
To add Sliced Grilled Chicken Breast 7*

Fresh Seafood

Shrimp Thermidor

Brandy, Mushrooms and Dijon Cream on a Bed of Rice 34

Phyllo Encased Scottish Salmon with French Goat Cheese

Lime Lobster Sauce 32

Local & Imported Daily Fish Creations 29

Melange of Fresh Seafood

A Trio of Seafood - Each with a Unique Sauce 32

Duck & Chicken

Duck a l'Orange

Crisp Roasted Long Island Duckling over Grand Marnier Orange Sauce 34

Duck au Poivre Vert

Crisp Roasted Long Island Duckling over Green Peppercorn Brandy Sauce 34

Chicken Florentine

Wild Mushrooms, Fresh Spinach and Crisp Bacon Shallot Cream 25

Meats

Prime Tips Madeira

Sun Dried Tomatoes, Mushrooms & Madeira Demi Glace on Mashed Potatoes 29

Beef Wellington

*Filet Mignon Wrapped in a Puff Pastry
Stuffed with Duxelle & Duck Liver Pâté on Bordelaise Sauce 36*

*Filet Mignon with Two Sauces
Atop a Roasted Portobelo Mushroom
Béarnaise and Cabernet Demi Glace 36*

Kobe Short Ribs

*Cabernet Sauvignon Braised Domestic Wagyu
Parmesan Garlic Risotto 38*

Veal Marengo

Veal Cutlet with Tomatoes, Button Onions, Mushrooms & White Wine 29

Veal Marsala

Veal Cutlet in Marsala Wine and Crimini, Shiitake & White Mushrooms 29

Braised Pork Belly

Truffled Polenta and Red Wine Shallot Jus 26

Rack of Lamb

*New Zealand Rack over Parmesan Garlic Risotto
Cabernet Rosemary Demiglace 45*

Mixed Grill

*Pork Belly, Short Ribs & Lamb Chops
Each with a Unique Sauce 38*