



## **Red Seal Dining Summer 2020 \$100/person Menu**

### **Cocktail Hour**

Prosciutto Wrapped Asparagus, Herbed Garlic Boursin  
Charcuterie and Cheese platter  
West Coast Crab Cakes, Red Pepper Relish, Sriracha Aioli

### **Soup and Salad**

Argentinian Tomato and Avocado Salad  
-Feta, Roasted Red Peppers, Arugula, Candied Bacon Scallops  
Roasted Butternut Squash Soup  
-Cinnamon Croutons, Balsamic Glaze

### **Entrée**

Filet Mignon and Garlic Roasted Prawns  
-Parmesan Garlic Mashed Potatoes, Winter Vegetable Puree, Seasonal Veg, Red Wine Demi

### **Dessert**

Salted Caramel Crème Brulee

\*All Menu's customizable based on allergies and preferences

Contact Rob @ [robw@redsealdining.com](mailto:robw@redsealdining.com)

OR check out our website for other great menu ideas

[www.redsealdining.com](http://www.redsealdining.com)

