

ROMANTIC DINNER I

Salmon Pate with Spinach

(Served on a bed of lettuce and three sauces)

Asparagus Cream Soup with Serrano Ham

Beef Medallions with Rossini

(Served with mushrooms sauce and Duck Pâté)

Brownie with Vanilla Ice Cream

Wine Choice:

Woodbridge Chardonnay Blanco

Rioja Glorioso Crianza

Chianti Rufino

PRICE: US\$ 75.00 Per Person

ROMANTIC DINNER II

Lobster Cocktail

Cream of Shrimp Queen Style

Angus Strip Loin in Coffee Paris Sauce

(Served with mashed potatoes and fresh vegetables)

Cheese Cake on Strawberry Caulis

Wine Choice:

Woodbridge Chardonnay Blanco

Lambrusco Riunite Rosado

Cune Rioja Crianza

Chianti Rufino

PRICE: US\$ 100.00 Per Person

This dinner can be offered at the beach or at the Gazebo (Guest's choice)

ROMANTIC DINNER III

Parma Ham with Melon

Cream of Pumpkin with Passion Fruit Juice

Shrimps Mignonette in Thermidor Sauce

(Served with Chateaux Potatoes and Vegetables)

Coconut and Yucca Flan with Caramel Sugar

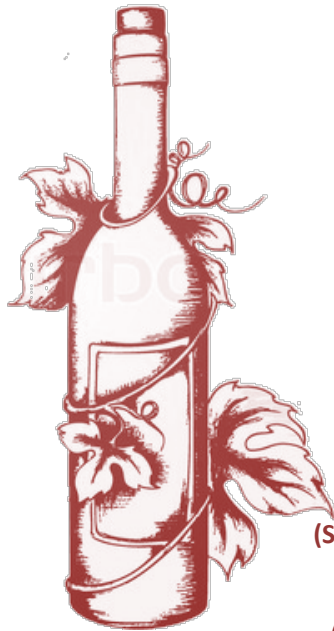
Wine Choice:

Woodbridge Chardonnay Blanco

Rioja Glorioso Crianza

Chianti Rufino

PRICE: US\$ 75.00 Per Person



ROMANTIC DINNER IV

Seafood Salpicon

(Shrimps, octopus, sea nails on at bed of Swiss Chard)

Seafood Soup

(Selection of fresh seafood mixed with vegetables)

Grilled Lobster Tail

(Served with Porcini Mushrooms and Potatoes)

Vanilla Delight Covered with White Cacao on a Milky Fudge

Wine Choice:

Woodbridge Chardonnay Blanco

Lambrusco Riunite Rosado

Cune Rioja Crianza

Chianti Rufino

PRICE: US\$ 100.00 Per Person



This dinner will be offered at the beach or at the Gazebo (Guest Choice)