



# Mozambique \$60 Menu 2017

Seated Lunch includes

*1 Salad selection . 2 Entrée selections. 1 Dessert selection*

All prices quoted per person, service charges and sales tax applicable. Dinner includes fresh baked Portuguese rolls with maple pecan butter

## APPETIZERS

(choose an appetizer selection-served family style)

**GRILLED CHICKEN TENDERLOIN**

*With pomegranate molasses*

**WOOD FIRED GIANT PRAWNS**

*With Peri Peri dipping sauce*

## SALADS

### BEET SALAD

*Arugula, red and gold beets, pickled onion, goat cheese, raspberry adobe vinaigrette*

### MEDITERRANEAN SALAD

*Kalamata olives, grape tomatoes, feta cheese, artichoke hearts, Peppadrops & Grecian Vinaigrette*

### THE PEPPERDROP WEDGE

*Iceberg wedge, Peppardrops, green olives, grape tomatoes, Stilton cheese, bacon bits*

## ENTRÉES

### 10 OZ. FILET

*Yukon Gold mashed potatoes and steamed asparagus*

### MOROCCAN STYLE CHILEAN SEA BASS

*Pesto mashed potatoes and steamed asparagus*

### WOOD GRILLED SALMON

*Yukon Gold mashed potatoes and steamed asparagus*

### 14OZ PORK CHOP

*Yukon Gold mashed potatoes, steamed asparagus, and cherry Amaretto sauce*

### PENNE PASTA

*Grilled chicken breast, asparagus, spinach, roasted tomatoes, mushrooms, olive oil, garlic and shaved Pecorino cheese*

### DURBAN LAMB CURRY

*Slow simmered lamb, potato and carrots, simmered in Mozambique House curry sauce, served with toasted basmati rice*

### SEAFOOD CURRY

*Shrimp, lobster, scallops and calamari, simmered in Mozambique House Curry Sauce, served with toasted basmati rice*

## DESSERTS

### SIGNATURE WARM BREAD PUDDING

*With bananas, toasted macadamia nuts, white chocolate, Amarula Sauce*

**WARM POTTED CHOCOLATE CAKE**

*With vanilla ice cream*

**GINGER LACED CRÈME BRULÉE**

*Topped with fresh berries*

**FRESH MANGO SORBET**