Mozambique $75 Menu 2018

Seated Dinners include

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

($5 additional per 1 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 Peppadrop Wedge
Iceberg wedge, Peppadrops, green olives, grape tomatoes, Stilton cheese, bacon bits

ENTRÉES

Atlantic Lobster
2 lobster tails served with Mozambique rice and lemon butter Peri Peri sauce

8 oz. Filet and Lobster Tail
Yukon Gold mashed potatoes and steamed asparagus

New Zealand Rack of Lamb
20 oz. wood grilled full rack, with au gratin potatoes, asparagus and fig balsamic glaze

Moroccan Style Chilean Sea Bass
Potpourri of artichoke, fennel and roasted tomatoes, served over pesto mashed potatoes

Halibut
8 oz. lemon crusted halibut with potato cake and fennel velouté

18 oz. Bone-in Rib Eye Steak
Yukon Gold mashed potatoes and steamed asparagus

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 Brûlèe
Topped with fresh berries

New York Cheesecake
With Raspberry Coulis

Fresh Mango Sorbet
With Raspberry Coulis