



AMUSE-BOUCHE

Smoked Salmon Blinis

APPETIZER

Ahi Tuna, avocado, fresno chili, crispy rice cake
Maryland style lump crab fritter, caper beurre blanc
Acorn squash & mascarpone "Napoléon", bacon jam

SOUP ~ SALAD

Raffa's Caesar Salad, crispy capers
Chicken Poblano Corn Chowder
Arugula Salad, goat cheese, granny smith apples, crispy
pancetta, honey balsamic vinaigrette

ENTREE

Chargrilled Lamb Chops, port wine reduction, fresh mint
Almond Crusted Halibut, maple balsamic glaze
Beef Medallions "Diane", wild mushroom, Dijon brandy demi-glaze
Tiger Shrimp "Etouffee", dirty rice

DESSERT

Raffa's Triple Chocolate Cake, fresh raspberries
Almond Joy Bread Pudding, creme anglaise
Key Lime Pie

\$80 per person, plus beverage, tax and gratuity