

Epicurean

Winter Special

*Enjoy a seasonal taste of Aqua Star's finest offerings
Choose your courses from the below selection*

Crispy calamari

*baby spinach leaves, barrel aged feta, capers grapes tomatoes halves,
kalamata olives and Espelette infused olive oil*

Or

Local artisan lettuce

blueberries, strawberries, candied Georgia pecans, sweet basil vinaigrette

Enhance your experience with Crab Cakes as an appetizer

Pan flashed blue crab cake -spicy orange chili sauce, wilted spinach \$5.00

Grilled petit filet mignon

Topped with seven peppers truffle butter and aged port wine sauce

Or

Blackened, grilled or meuniere style fresh catch of the day

Enhance your experience with signature pot pie as an entrée \$ 6.00

Entrees are served with seasonal vegetables & whipped mousseline potatoes

Warm apple & blueberry cobbler
with vanilla ice cream

Or

Pumpkin & Grand Marnier crème brulee
with cinnamon dusted cream

*Please ask your sommelier about enhancing
your dining experience with paired wine recommendations
\$35*



SEAFOOD KITCHEN | CHAMPAGNE | WINE BAR

Executive Chef, Roger Michel - Restaurants Manager, Umash Chandran

*advisory: the consumption of raw or undercooked foods such as meat, fish and eggs, which may contain harmful bacteria may cause serious illness or death