

Night at the Four Seasons

FRIDAY, JUNE 19

Appetizers

SHORT RIB EMPANADAS

roasted poblano, caramelized onion,
Oaxaca cheese, tomatillo salsa verde

SEARED SCALLOP TOSTADAS

mango salsa, black bean purée,
cilantro-lime crema, radish

Salad Course

FRESCO SALAD

romaine, tomato, fire-roasted corn, bell
pepper, cilantro, avocado, marinated black
beans, chipotle ranch, cotija, tortilla strips

Entrées

GRILLED RED SNAPPER

achiote-lemon marinade, corn risotto,
zucchini, fire roasted red pepper sauce

POLLO ASADO

marinated grilled chicken, roasted
cauliflower with garlic and lime, green chili-
cheddar grits

GRILLED FLANK STEAK

charred tomato salsa, corn salad, garlic
mashed potatoes

Desserts

KEY LIME PIE

toasted coconut, whipped cream

DULCE DE LECHE CAKE

vanilla cake, dulce de leche mousse, sweet
and salty caramel pearls

Reservations:

**Call Kelly Rollins at
(603) 229-1200 (ext. 1035)**