



FIVE STAR

SPRING MENU
April - June 2007

Five Star guests will experience the essence of Spring with island touches, from the Okinawan Sweet Potato Soup with Macadamia Nut, to the cheerful Guava Mousse Cake dessert. Our culinary team incorporates fresh local produce, most notably in the Bouquet of Local Greens Salad. Also proudly featured are our Five Star signature entrees of Live Maine Lobster and highest grade Prime Tenderloin of Beef. We invite you to enjoy this quarter's 7-course Spring menu – It's a feast for the eyes as well as the palette!



Spring Canapes

Rock Shrimp Endive

Strawberry and Brie atop Toast



Okinawan Sweet Potato Soup
with Macadamia Nut



Bouquet of Local Greens
in Spring Basket
with Raspberry and Basil Vinaigrette



Poached Live Maine Lobster
with Spinach and Ricotta Cheese Cannelloni
and Beurre Blanc and Tobiko Oils



Intermezzo
Mint Sorbet



Prime Tenderloin of Beef
Spring Vegetables and Sauteed Potato
with Marchan de Vin and Carrot Truffle Puree



Guava Mousse Cake
with White Chocolate Ensemble
Berries, Kiwi and Strawberry Sauces



Freshly Baked French Bread
and Brioche with Butter



Freshly Brewed Coffee and Tea

Bon Appetit
Chef de Cuisine - Richard Franco



Special Menus of chicken, fish or vegetarian available with 24 hours notice.