

## Pepin Dinner Banquet Selections

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|---|------|
| <b>Grouper a la Rusa</b>  | \$26 |
| <i>Fresh gulf grouper lightly breaded and grilled, topped with chopped egg and parsley</i>        |      |
| <b>Pompano Papillote</b>  | \$25 |
| <i>Fresh gulf pompano prepared with seafood stuffing and baked in parchment paper</i>             |      |
| <b>Salmon Mediterranean</b>   | \$23 |
| <i>Grilled and served over toasted couscous with a caper basil butter sauce</i>                   |      |
| <b>Filet Mignon</b>   | \$30 |
| <i>Eight ounces, wrapped in bacon</i>   |      |
| <b>Roasted Rack of Lamb</b>   | \$30 |
| <i>Baked , seasoned Australian Lamb, served with chipotle honey demi glace</i>                    |      |
| <b>Chicken a la Pepin</b>   | \$21 |
| <i>Boneless breast of chicken stuffed with ham and Swiss cheese, over a creamy mushroom sauce</i> |      |
| <b>New York Strip</b>   | \$29 |
| <i>Twelve ounces, served with shoestring onion rings</i>  |      |
| <b>Shrimp Suprema</b>   | \$23 |
| <i>Jumbo shrimp wrapped in bacon</i>  |      |
| <b>Red Snapper a la Vasca</b>   | \$27 |
| <i>Fresh Red Snapper filet baked in béchamel sauce with clams &amp; shrimp</i>                    |      |

Entrees include: Pepin Salad & Homemade Bread  
Baked potato or Spanish rice  
Homemade Flan or Chocolate Torte  
Non alcoholic Beverages

**Prices subject to change**

**Florida Sales Tax & Gratuity not included**

**Room charge: Tuesday thru Thursday and Sunday - \$100.00**

**Friday and Saturday - \$200.00**