



Pamper Your Palate 3 Course Menu

Choice of one from each of the categories:

APPETIZERS

Mozzarella Tower

Red & Yellow tomatoes stacked in layers with Buffalo Mozzarella cheese topped with fresh Basil and Balsamic reduction and imported olive oil

Crabacado Bruschetta

fresh mozzarella, jumbo lump crab meat and avocados tossed in Key Lime juice and cilantro, served on a bed of fresh bruschetta

Bleu Chip Stock

A solid investment in our Sweet Maui Chips topped with crumbled Bleu cheese and oven melted

ENTREES

Cajun Butter Fillets

served with black garlic mashed potatoes

Crab "T"

Tilapia filet broiled then covered with a Jumbo Lump Crab Beurre Blanc sauce

Chicken Chesapeake

Grilled chicken breast topped with crab cake and Asparagus, zested with a Chesapeake remoulade

DESSERTS

Mini Desert Tini's

Choose 3 of the 6

Chocolate Brownie Sundae

Strawberry Shortcake

Strawberry Sundae

Chocolate Mousse

Apple Crumb

Vanilla Bean Ice Cream

Spice is pleased to announce a new addition to our Wine Selection...

we have selected 2 types of "Green" Wines from the **Novas Limited Selection**

"Green" Wines are made up of sustainable, organically grown grapes that have been grown in an earth friendly environment! By the glass - \$7 By the Bottle - \$37

Cabernet Sauvignon/Merlot – Rich, ripe black cherry, plum and anise flavors with subtle bitter-chocolate notes with a nice, soft vanilla and oak finish.

Chardonnay – Very nicely balanced white wine with pleasant citrus, apple and soft pear overtones and a well balanced vanilla and butterscotch finish