**Early Bird Dinner**

Bread service tableside: Balsamic, herb olive oil, Parmesan, basil and cracked black pepper

**First Course**

Crab Ragote Stuffed Sweet Vine Pepper Remoulade Sauce, Basil Essence

**or**

Heirloom Tomato Salad Lemon Basil Vinaigrette, Fried Goat Cheese, Pepper relish

**Second Course**

Bourbon Chicken Pineapple Kebabs Jamaican Rice Pilaf

**or**

Fish Du Jour Chef Selected Catch of the Day

**Third Course**

Bananas Foster Tableside Cinnamon, Brown Sugar, Rum

**or**

Frozen Key Lime Soufflé Raspberry Coulis, Coconut, Whipped Cream