

Appetizers:

1. Gourmet Cheese Board - A selection of artisanal cheeses, served with honey, fresh fruits, and crispy bread.
2. Tempura Vegetable Medley - Assorted seasonal vegetables lightly battered and fried until crispy, served with a sweet chili dipping sauce.
3. Calamari Fritti - Tender calamari rings coated in a seasoned batter, deep-fried to golden perfection, accompanied by marinara sauce.
4. Beef Carpaccio - Thinly sliced, seared beef tenderloin drizzled with truffle oil, Parmesan shavings, arugula, and a tangy vinaigrette.

Soups:

1. Lobster Bisque - Creamy soup infused with the flavors of succulent lobster, finished with a touch of sherry.
2. Butternut Squash Soup - Velvety smooth soup made with roasted butternut squash, garnished with crispy sage and a swirl of crème fraîche.

Main Courses:

1. Grilled Filet Mignon - Tender, juicy filet mignon cooked to your preference, served with roasted garlic mashed potatoes, sautéed asparagus, and a red wine reduction.
2. Seafood Linguine - Fresh linguine tossed with a medley of shrimp, scallops, and mussels in a garlic white wine sauce, finished with cherry tomatoes and fresh herbs.
3. Eggplant Parmesan - Breaded and fried eggplant slices layered with marinara sauce, mozzarella, and Parmesan cheese, served with spaghetti marinara.
4. Herb-Crusted Rack of Lamb - Succulent rack of lamb coated in a fragrant herb crust, accompanied by roasted fingerling potatoes, sautéed spinach, and a rosemary jus.

Seafood Specialties:

1. Pan-Seared Sea Bass - Pan-seared Chilean sea bass served over a bed of sautéed vegetables, topped with lemon butter sauce and microgreens.
2. Jumbo Shrimp Scampi - Plump jumbo shrimp sautéed in a garlic butter sauce, served with linguine and a side of seasonal vegetables.
3. Grilled Octopus - Tender grilled octopus marinated in a zesty lemon herb dressing, served with olive tapenade and baby arugula.

Desserts:

1. Tiramisu - Traditional Italian dessert made with layers of espresso-soaked ladyfingers, mascarpone cream, and dusted with cocoa powder.
2. Crème Brûlée Cheesecake - Creamy cheesecake infused with the flavors of classic crème brûlée, topped with a caramelized sugar crust.
3. Molten Chocolate Soufflé - Warm chocolate soufflé with a gooey molten center, accompanied by a scoop of vanilla bean ice cream.

Beverages:

1. Hugo's Signature Martini - A crafted cocktail made with your choice of premium spirits, mixed with fresh ingredients and garnished with a twist.
2. Red or White Wine - A carefully curated selection of red and white wines from renowned vineyards.
3. Espresso Martini - A blend of freshly brewed espresso, vodka, coffee liqueur, and a hint of sweetness, shaken and served chilled.