

Prix Fixe Dinner Menu

AMUSE BOUCHE

CHEF'S CHOICE

FIRST COURSE

BIRRIA BAO BUN, RADISH AND ONION,
CILANTRO LIME CREMA, CONSOMMÉ
OR

BUFFALO CHICKEN MAC AND CHEESE EGG ROLL,
SHAVED CARROTS AND CELERY,
BLEU CHEESE RANCH

SECOND COURSE

LOBSTER AND GRILLED CORN CHOWDER,
OLD BAY CROUTONS
OR

SPINACH, PICKLED BLUEBERRIES,
GRILLED RED ONION, CANDIED PECANS,
CRUMBLed GOAT CHEESE, POPPYSEED DRESSING

PALATE CLEANSER

SWEET
OR
SAVORY

MAIN

SEARED SCALLOPS,
CHAMPAGNE AND LEMON RISOTTO,
ROASTED ASPARAGUS, BALSAMIC GLAZE
OR

BEER BRAISED BONELESS SHORT RIB,
POTATO PUREE, ROASTED BROCCOLINI, PAN GRAVY

DESSERT

STRAWBERRY TIRAMISU,
HONEY GINGER SOAKED LADY FINGERS,
MARSCAPONE, STRAWBERRY JAM,
FRESH STRAWBERRIES
OR

WARM BACON BROWNIE,
DULCE DE LECHE ICE CREAM,
CHOCOLATE PEANUT BUTTER GANACHE,
CANDIED PEANUTS