



CHOICE OF APPETIZER:

Brussel Bowl

Teriyaki, Peanuts, Green Onions

Braised Pork Belly

Sweet Potato/Apple Hash, Grilled Cabbage,
Apple Gastrique, Fried Sweet Potato "Hay"

Smoked Salmon

Burrata, Dill, Olives, Pecans, Lemon-Basil Oil,
Pickled Red Onion, Fried Capers, Lemon Aioli

Tonight's Soup

Made Daily

Seared Scallops

Creamy Pesto Rice, Asian
Slaw, Orange Vinaigrette

Chicken Karaage

Sesame Sticky Rice Cake,
Honey-Soy-Mayo Sauce

CHOICE OF SALAD:

Tomato/Burrata Salad

Local Tri-Colored Cherry Tomatoes,
Creamy Burrata Cheese, Basil Oil,
Balsamic Reduction

Spinach Salad

Applewood Smoked Bacon,
Shallots, Blue Cheese,
Bacon Vinaigrette

Caesar Salad

Heart of Romaine, Parmesan Tuile,
Croutons, Red Onion

CHOICE OF ENTRÉE:

(Served with Choice of NoJa Potatoes or Fingerling Potatoes
And Brussel Sprouts or Chef's Vegetable)

Lamb Chops (Add \$10)

Mint, Pea Hummus, Red Wine Sauce

Panko Crusted Fresh Fish

Ginger-Miso Sauce

8 oz. Beef Filet (Add \$10)

Red Wine Reduction

8 oz. Sous-Vide Hanger Steak

Goat Cheese, Red Wine Reduction

Dill Marinated Tofu

Chickpeas, Olives, Bell Pepper

Duck Breast

Strawberry Reduction

Line Caught Fish

Chef's Preparation

Pan Seared Salmon

Teriyaki Sauce

\$65 per person