

# Three Course Prix Fixe Menu

Choice of Appetizer, Entrée and Dessert

€32.95

(plus tax and gratuity)

## Appetizer

(select one)

### **Caesar Salad**

hearts of romaine, garlic croutons, parmesan reggiano, classic caesar salad dressing

### **Manhattan Clam Chowder**

littleneck clams, smoked bacon, yukon potatoes, tomato-herb broth

### **Peking Duck Tacos**

scallion, avocado, hoisin-bbq sauce

### **Steamed PEI Mussels**

pancetta, caramelized shallots, sweet anisette cream

### **Shredded Iceberg Salad**

gorgonzola, red onion, applewood smoked bacon, plum tomatoes, red wine vinaigrette

## Entrée

(select one)

### **Pan Seared Garlic Shrimp**

english pea-parmesan risotto, citrus beurre blanc

### **Cedar Roasted Scottish Salmon**

romanesco, quinoa, spanish chorizo, toasted almonds, lemon brown butter nage

### **Chicken Mattone Cacciatore**

roasted plum tomatoes, cremini mushrooms, caper berries, minnesota wild rice, aged balsamic de modena

### **Pappardelle Bolognese**

classic ragu of beef, veal & pork, sheep's milk ricotta, fresh basil

### **Root Beer Braised Short Rib of Beef**

white chocolate-parsnip purée, vegetable medley, star anise-cabernet reduction

## Dessert

(select one)

**Tahitian Vanilla Crème Brulée** burnt cool vanilla custard, sugar wafer cookie

**Chocolate Truffle Marquise** raspberry coulis

**Gelato or Sorbet**

\*Sample menu, subject to change



*This menu item can be cooked to order. Consuming raw or under cooked meat, fish or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.*