PRIX FIXE DINNER MENU

3 COURSES FOR $45

FIRST COURSE

CHOICE OF

SHOTGUN SHRIMP
flash fried, sweet chili sauce, red bell pepper, broccolini, jicama slaw, pickled jalapeños, micro cilantro

PARMESAN KALE SALAD
baby kale, arugula, toasted sunflower seeds, carrots, marinated tomatoes, crushed crostini, parmesan vinaigrette

CAESAR SALAD*
chopped romaine, freshly grated Parmigiano-Reggiano, brioche crumble, caesar dressing

BRUSSELS + BLUE
flash fried, applewood smoked bacon, balsamic, blue cheese

SECOND COURSE

CHOICE OF

CHICKEN PAILLARD
wilted spinach, macerated sultanas, prosciutto, pine nuts, caper parsley relish, shaved parmesan, rosemary jus

STEAK SALAD*
7oz CIRCA cut strip, mixed greens, marinated tomatoes, cucumbers, avocado, grilled corn, balsamic grilled onions, blue cheese, balsamic vinaigrette

JAMBALAYA
penne pasta, shrimp, chicken, andouille sausage, scallions, diced tomatoes, chipotle cream sauce, Parmigiano-Reggiano

PUMPKIN RAVIOLI
brown butter sauce, parmesan breadcrumbs, crispy sage

THIRD COURSE

CHOICE OF

BRIOCHE BREAD PUDDING
white chocolate, vanilla bean ice cream, bourbon crème anglaise, caramel

CHOCOLATE LAVA CAKE
warm Valrhona chocolate cake, vanilla ice cream, fresh raspberries

CHERRY BLOSSOM CHEESECAKE
white chocolate, cherry compote

* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.