

SUPPER IN A SNAP

STAGE LEFT STEAK



BASE PRICE:

\$ 7 9 . 9 5 FOR DINNER FOR 1
\$ 1 5 9 . 9 5 FOR DINNER FOR 2

FIRST COURSE

- *Onion Soup with Garlic Bread and Parmigiano-Reggiano*
- *Lobster Manicotti with Vanilla and Burnt Orange Bechamel \$20*
- *Jamon Iberico de Bellota with Pecans, Parmigiano & Dried Cherries \$30*
- *Shrimp with Garlic & Butter on Parmigiano-Reggiano Polenta Cake \$10*
- *Charcuterie of Salami, Wild Boar Terrine & Truffle Tremor Cheese*
- *House-Made Bocconcini, Frantoia Olive Oil, Heirloom Tomatoes and Poached Tuna \$15*
- *Maitake & Porcini Mushroom Savory 'Cheesecake'*
- *Cheese Tortelloni en Brodo (Mushroom Broth) with Fresh Herbs*
- *King Crab with Garlic Butter on Toasted Brioche \$20*
- *Seasonal Soup*

MAIN COURSE

- *Short Ribs with Mushrooms, Garlic and Polenta*
- *Lamb Shanks with White Beans and Mint and Rosemary*
- *Pork Chop with Pistachio Stuffing Brown Butter Melted Carrots*
- *Wagyu Flatiron Steak on a brick \$39 (includes Salt Brick & Wooden Board)*
- *Beef Wellington-ettes with Parmesan Gratin Potatoes \$20*
- *Wild Boar Chop with Fermented Garlic & Hazelnuts, Crispy Fingerling Potatoes \$20*
- *Lamb Chop with Hazelnut Arugula Pesto and Parmesan Gratin Potatoes*
- *Spinach & Wild Mushroom Ravioli en Brodo (Mushroom Broth)*

DESSERT

- *Mascarpone Cheesecake with Berries*
- *Rum-Drunk Strawberries and Shortbread with Zabaglione (Custard)*
- *El Dorado Rumcake with 12-Year Old Rum and Vanilla Cream*
- *Cherry Pie with Vanilla Sabayon*
- *Bourbon Pecan Tart with Bourbon Vanilla Crème Fraîche*
- *Vanilla Tart with Custard and Preserved Cherries*
- *Valrhona Chocolate Molten Cake*