

219

≡BISTRO≡



Enjoy a glass of wine
with each course +\$25

FIRST COURSE

She Crab Bisque

Lump Crab in a Creamy Bisque, Finished with Sherry

House Salad

Carrots, Cucumber, Cherry Tomatoes, Shredded Cheese, Croutons

Kale Caesar

Kale, Romaine, House Made Caesar, Shaved Parmesan, Parmesan Crisp, Croutons

Truffle Fries

Truffle Oil, Parmesan Cheese, Garlic Aioli

Fried Green Tomatoes

Boursin Cheese, Arugula Salad with Thai Citrus Dressing

Gnocchi

Beef Tenderloin, Gorgonzola Cream, Sundried Tomatoes, Green Onion, Balsamic

Bacon Wrapped Goat Cheese Figs

Smokey Chipotle Blackberry Jam

SECOND COURSE

Fire & Field

Seared Scallops, Sweet Corn Purée, Smoky Chorizo Crumble, Pickled Shallots, a Fresh Drizzle of Basil Herb Oil & Lemon Zest

Cotija Chili Lime Shrimp

Mexican Quinoa Salad of Bell Pepper, Red Onion, Black Beans, Cilantro, Scallion, Corn, Crumbled Cotija Cheese & Mexican Crema

Grilled Salmon

Honey-Sriracha Glazed Salmon with Vegetable Mélange of Carrots, Zucchini & Squash & Edamame Purée

Shrimp Scampi

Angel Hair Pasta, Garlic, Lemon, Tomato, Parmesan, Toasted Bread

Prime Rib

Served with Au Jus, Horseradish Sauce, Garlic Mashed Potatoes, Broccoli

THIRD COURSE

Sorbet

***Bailey's Chocolate Mousse
Ice Cream***

