

NORTH END AT 4580

PRIX-FIXE MENU

\$35/PERSON, OPTIONAL WINE PAIRING ADDITIONAL \$15

WEDNESDAY, JUNE 26TH, 2019

FIRST COURSE

(CHOICE OF)

PANKO BREAD CRUMB & SHREDDED COCONUT BATTERED JUMBO SHRIMP
LIGHTLY FRIED & SERVED WITH A SWEET CHILI DIPPING SAUCE

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AVOCADO & HEIRLOOM CHERRY TOMATO SALAD MIXED WITH SLICED RED
ONION & CELERY- TOSSED IN A CILANTRO-SERRANO DRESSING WITH
CRISPY TORTILLA STRIPS & LIME *(GFO AVAILABLE)*

SECOND COURSE

(CHOICE OF)

CRISPY PAN SEARED PEKING DUCK BREAST SERVED WITH FRESH MADE
STEAM BUNS, SLICED CUCUMBER, CILANTRO, CARROTS & A CHILI-HOISIN
SAUCE *(GFO AVAILABLE)*

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THINLY SLICED SIRLOIN STEAK BREADED IN PANKO & PAN FRIED SERVED
OVER MEXICAN BLACK BEAN PUREE & TOPPED WITH A FIRE ROASTED
GREEN CHILI QUESO SAUCE

THIRD COURSE

(CHOICE OF)

CHINESE SPONGE CAKE WITH LYCHEE FRUIT COULIS, VANILLA ICE CREAM
& TOASTED ALMONDS

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*FLOURLESS CHOCOLATE TORTE SERVED WITH A TRES LECHE SAUCE &
FRESH CHERRIES