



Holiday 3-COURSE CHOICE MENU



APPETIZER

BEEF CARPACCIO

Marinated thin-sliced tenderloin with arugula, shaved parmesan, pine nuts, basil pesto and truffle mayo

Wine Pairing: Mon Frère Pinot Noir, *USA*

OR

GARDEN SALAD WITH SMOKED SPICY TUNA

Fresh greens, smoked spicy tuna, sweet corn, tomatoes, red onion, avocado, mandarin segments, balsamic vinaigrette

Wine Pairing: Matua Sauvignon Blanc, *New Zealand*

OR

POTATO AND LEEK SOUP

Creamy potatoes and leeks with truffle oil, scallions and crispy bacon bites

Wine Pairing: Chateau Souverain, *USA*

MAIN COURSE

MAHI-MAHI FILLET

Herb-crusted mahi-mahi, red quinoa, zucchini noodles, sweet chili sauce

Wine Pairing: Ruffino Pinot Grigio, *Italy*

OR

PESTO CHICKEN PASTA

Penne with chicken, sun-dried tomato, pesto, arugula, cherry tomatoes, parmesan crisps

Wine Pairing: Josh Cellars, Merlot, *USA*

OR

BEEF TENDERLOIN ROULADE

Tenderloin stuffed with spinach, mushrooms and onions with rosemary potatoes, grilled asparagus and cranberry reduction

Wine Pairing: 1924 Double Black, Cabernet Sauvignon, *USA*

DESSERT

CHEESECAKE

Classic cheesecake with vanilla ice cream

Wine Pairing: Stemmari Moscato, *Italy*

OR

DARK CHOCOLATE BROWNIE

Wine Pairing: Dr. Loosen Riesling, *Germany*

A 15% service charge will be added to the final bill for groups of 8 or more



FISHES & MORE

RESTAURANT & BAR