



Room for Dessert Prix Fixe Menu

3-Courses with Choice of Starter, Entrée & Dessert

Starters

Achiote Braised Berkshire Pork Belly

Ramona Farms Black Chili Beans with Chorizo
Sweet Cornbread, Lime Zest Crème, Pickled Purple Onions

***Strawberry & Arugula* GF**

Goat Cheese, Marcona Almonds, Basil Puree
Roasted Strawberry White Balsamic Vinaigrette

***Lobster Bisque* GF**

Aged Sherry Syrup

Entrées

Daily Feature

Seared Baja California Sea Bass*

Crispy Chive Goat Cheese Risotto
Sweet Pea & Hemp Seed Pesto
Sautéed Asparagus Tips, Lemon Carrot Purée
Capers, Fennel Beurre Blanc

Port Rosemary Braised Short Rib

Chimichurri Butter, Tomato Parmesan Polenta
Sautéed Baby Corn, Caramelized Shallot Demi

Guajillo Seared Pork Tenderloin*

Roasted Green Chili Cilantro Hummus
Fried Chickpeas, Seared Yellow Squash
Tomatillo Avocado Emulsion

An automatic gratuity of 20% will be added to parties of 6 or more

**Items served raw or rare, including: meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness*

Desserts

Tahitian Vanilla Bean Crème Brûlée GF

Fresh Berries

Maple Pecan Praline Cheesecake

Citrus Pomegranate Sorbet

Apple Pecan Graham \$11.25

Pumpkin Spice & Butter Rum Cake

Dark Chocolate Sorbet

Spice Chocolate Leche Sauce \$8.95

Chocolate Peanut Butter Verrine GF

Berry Caramel

Peanut Butter Semifreddo \$9.95

Sorbet GF

Inquire about Seasonal Selections \$7.95

Ice Cream GF

Chocolate, Vanilla or Daily Feature

With Fresh Seasonal Berries \$6.95

Gluten Free (GF)

Pastry Chef Lara Coleman