



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

Nutty Dark Chocolate
Chocolate P.B. Mousse
Espresso Peanut Brownie

Cheesecake ∅ Red Berries
Citrus Spice Graham
Crispy Berry Sprinkles

Caramelia Almond Verrine GF
Caramelized Milk Chocolate & Almond Panna Cotta
Banana Rum Whip

Sorbet GF
Inquire about Seasonal Selections

Ice Cream GF
Chocolate, Vanilla or Daily Feature
With Fresh Seasonal Berries

Pastry Chef Lara Coleman

Gluten Free (GF)