

Prix Fixe Menu Cher
July 2nd, 2014

For Starters:

Fire Roasted Corn and Crab Bisque
Lemon Zest, Cucumber Relish, Cilantro

Or

Pineapple, Baby Arugula and Watercress Salad
Manchego Cheese, Pine Nuts, Blueberries, Mango Chipotle Vinaigrette

For the Main Course:

Prosciutto Wrapped Halibut
Maple Creamed Yams, Braised Rainbow Chard, Bacon Broth

Or

The Grill Signature *Prime Rib
Herbed Potatoes, Roasted Broccoli, Creamed Horseradish, Au Jus

Or

Oven Roasted Tortilla Crusted Chicken Breast
Homemade Spanish Chorizo, Three Bean Ragout, Cucumber Salad, Natural Jus

Or

Vegetable Sampler
Roasted Vegetable Tart, Wild Mushroom Napoleon, Herb Salad, Vegetable Broth

And for Dessert:

Roasted Berry Enchiladas
Sweet Cream Cheese, Salted Cilantro, Caramelized Onion Ice Cream

\$49.95 per Person

*Please note: consuming raw or undercooked meats, poultry, pork, fish, shellfish, or fresh eggs you may increase your risk of food borne illness.