

Marti's

NEW RIVER BISTRO

at the Broward Center

PRIX FIXE DINNER

\$39.50 per person

STARTER *(select 1)*

Classic Matzo Ball soup, served with julienne carrots, leeks, roasted chicken, garnished with fresh dill

Charcuterie board, cured meats, fine cheese selection, served with seasonal jam and grain mustard

Eggplant timbale, fresh mozzarella, San Marzano Pomodoro sauce, garnished with pesto oil & micro basil

Bistro Sonoma salad, mixed greens, candied pecans, raisins, diced peppers, tomatoes, & feta cheese served with Dijon balsamic dressing

ENTRÉE *(select 1)*

Asian braised short rib, served over buckwheat noodles, garnished with kimchee cucumber relish, Japanese eggplant & vegetable Thai spring roll

Simply grilled Florida fresh Mahi, served with tomatillo salsa Verde, avocado crema, shaved grilled corn, hearts of palm ceviche, garnished with micro cilantro

Slow roasted chicken, stuffed with butternut squash risotto, served with broccoli rabe, & a light citrus glaze

Traditional Italian Lasagna, made with veal, beef, San Marzano tomatoes, garnished with fresh micro basil

Vegan roasted garden plate of slow-roasted root vegetables, pickled shallots & cucumber over lemongrass quinoa, finished with a coconut cashew crème & black garlic vinaigrette

DESSERT

Marti's Sharing Flight Sampler

18% gratuity will be added for parties of 6 or more

We regret that we cannot accommodate substitutions on the prix fixe menu.

Menu items may contain or come in contact with PEANUTS, TREE NUTS

Public health advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.