

Marti's

NEW RIVER BISTRO

at the Broward Center

PRIX FIXE DINNER

\$39.50 per person

STARTER *(select 1)*

Creamy celery root bisque infused with walnut and apple compote, garnished with thyme oil

Tuscan roasted cauliflower served with fresh whipped feta, sweet roasted pepper coulis drizzle, and toasted pine nuts

Burrata and avocado toast topped with sliced avocado, candied red onions, Campari tomatoes, with a green goddess aioli drizzle

Garden fresh Bistro salad with sliced watermelon radish, roasted golden beets and pears, crumbled goat cheese finished with chef's candied nut clusters & yuzu vinaigrette

ENTRÉE *(select 1)*

Boneless braised beef served with cauliflower purée and potato and onion hash, finished with a red wine demi-glace

Roasted rainbow trout topped with a poblano pepper & corn confetti, lime crema drizzle, finished with micro cilantro and a crispy plantain chip

Apricot-glazed roasted half chicken with a peach reduction, and chef's freshly made tabbouleh

Duroc pork Bolognese atop gemelli pasta, tossed in San Marzano tomato sauce, finished with a truffle mascarpone dollop, shaved parmesan, and a cracked brioche crumble

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.