



PRIX FIXE DINNER

\$59⁵⁰ / PERSON

1st COURSE

(choose one)

Fire Roasted Flatbread

vegetables | feta | pesto | fresh herbs | arugula

Crispy Buttermilk Calamari

Crispy garlic | lemon | red pepper sauce

Bistro Salad

*mixed greens | crispy chick peas | squash ribbons |
sweet peppers | vidalia onion vinaigrette V/GF*

Ahi Tuna Nachos

pickled onions | cilantro lime mousse | sweet peppers | wonton

Vegan Butternut Squash Soup

squash | brunoise | pumpkin seeds | coconut milk V/GF

2nd COURSE

(choose one)

Chicken Roulade

tomato | mozzarella | basil | pesto | shallots sauce GF

Forest Mushroom Papperdelle

Cherry tomato | cream | ricotta | pappardelle

Salt Baked Celery Root

mushrooms | pinenuts | cashew cream | truffle oil V

Grilled Filet Mignon

*whipped potato | honey glazed carrots | demi glaze GF
(\$6 supplement)*

Pan Roasted Salmon

*pistachio | bulgar | brussel sprouts | beurre blanc
(\$6 supplement)*

Chocolate Bundt Cake

amaretto ganache | vanilla ice cream

Creamy Cheesecake

Salted caramel | coconut

BISTRO CHEF

Christopher Philpot