



PRIX FIXE DINNER

\$59⁵⁰ / PERSON

1st COURSE

(choose one)

Vegan Sushi Sampler

watermelon | eggplant | sushi rice | tamari V/GF/ DF

Bistro Burrata

beets | arugula | pistachios | truffle oil GF

Marti's Chunky Cobb Salad

*mixed greens | cucumber | tomato | feta |
candied pecans | egg | kalamata olives | avocado GF*

Shrimp Poke

jasmine rice | cucumber | avocado DF/GF

Soup du Jour

Chef's Fresh Creation

2nd COURSE

(choose one)

Chicken Florentine

*white wine | cream | spinach | red peppers | shallots |
mushroom risotto | butternut squash GF*

Veal Bolognese

san marzano tomato | parmesan | ricotta | pappardelle

Housemade Vegan Meatballs & Pasta

chickpea | gnocchi | san marzano tomato puttanesca V

Grilled NY Strip

*pineapple | red pepper | chimichurri | asparagus creme | yucca
(\$6 supplement)*

Mediterranean Branzino

*lemon rice | zucchini | pinenuts | olive tapenade GF
(\$6 supplement)*

3rd COURSE

(choose one)

Death by Chocolate Trifle

Chocolate ganache | brownie | whipped cream | fudge

Mason Jar Strawberry Cheesecake

marscapone | cream cheese | berries | cream GF

BISTRO CHEF

William Hangstorfer

BISTRO SOUS CHEF

Rolando Rafael Antonio Perez

An automatic gratuity of 20% will be added to parties of 6 or more

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