

## PRIX FIXE DINNER

**\$59<sup>50</sup> / PERSON**

### BREAD SERVICE

#### Pao de Queijo

*warm honey / chilled butter GF*

### 1<sup>st</sup> COURSE

*(choose one)*

#### Kani Maki & Smoked Salmon Naruto

*clarified butter / cream cheese GF*

#### Grilled Margarita Shrimp

*avocado toast / smoked paprika / tequila*

#### Marti's Bistro Salad

*artisan greens / cucumber / chickpea / beet /  
caramelized onion dressing GF*

#### Celery Root Bisque

*spiced apple / fennel / grape seed oil V/GF*

### 2<sup>nd</sup> COURSE

*(choose one)*

#### Sesame Seared Ahi Tuna

*scallion / jasmine rice / ginger-ponzu GF*

#### Very Vegan Tower

*portobella / tomato / brussels / quinoa / chickpea /  
root vegetable / carrot ginger puree V/GF*

#### Italian Cheese Focchi

*pear / truffle oil / brown butter / sage cream / parmesan*

#### Tuscan Chicken Agrodolce

*pine nut / quinoa / baby heirloom carrot GF*

#### Maple Seared Salmon

*lemon volute / parsnip fondue / portobella  
(\$6 supplement)*

#### Teriyaki Chateaubriand

*purple potato / miso butter / brussels  
(\$6 supplement)*

### 3<sup>rd</sup> COURSE

*(choose one)*

#### Banana Bread Pudding

*caramelized banana / salted rum caramel / candied pecan*

#### Meyer Lemon Tartlet

*raspberry chantilly / seasonal berries*

#### 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