



# FABULICIOUS DINNER

EXECUTIVE CHEF · CHRIS SMYTHE  
SOUS CHEFS · ADAM RAPSEY & MARC LYONS

*'Using the finest local and regional ingredients'*

## FIRST COURSE

Red Beet Root Broth, Charred Fennel Relish  
Toasted Orzo, Black Eyed Peas

Escabèche Caesar Salad  
Tender Romaine Hearts Topped with Prosciutto, Shaved Parmesan and Preserved Lemon

Pan Seared Diver Scallops  
Cucumber & Ginger Salad, Carrot Cardamom Jus

## MAIN COURSE

Sesame & Dried Chili Crusted Ahi Tuna  
Pickled Heirloom Carrots, Coconut Milk Broth & Crispy Parsnips

Grilled 8oz New York Striploin  
Goat Cheese Potato Croquettes, Roast Cellar Vegetables, Caramelized Onion Jus

Blood Orange & White Honey Lacquered Cornish Game Hen  
Roast Chestnuts, Caramelized Field Mushrooms, Blanched Almond & Parsley Root Puree

## DESSERT

Decadent Double Chocolate Layer Cake with Strawberry Preserve and Burnt Almond Ice Cream

~ or ~

Baked Lemon Curd Tart with Kefir Lime Ice Cream

~ or ~

Champagne & Honey Marinated Fresh Fruits with Seasonal Sorbets

Coffee or Tea

\$35.00 per person

**Price subject to taxes and gratuities. Available in Escabèche Restaurant from March 1<sup>st</sup> through March 5<sup>th</sup>, 2012. Advance reservations required, subject to availability. Traditional a la Carte Menus also available.**