

# RESTAURANT WEEK DINNER MENU 2018

Forty Dollars per Guest, Three Courses Included

## FIRST COURSE SELECTIONS

### Corn Chowder

Fresh corn, Applewood smoked bacon

### Bungalow Salad

Greens, hearts of palm, olives, feta, red onion, bay shrimp, tarragon vinaigrette

## ENTREE SELECTIONS

### Prime Filet Medallions

Yukon Gold mashed potatoes, fried shallots, peppercorn sauce

### Bone-in Short Ribs

Slow braised in a cabernet veal stock, Yukon Gold mashed potatoes, braising jus

### California Chicken Breast

Pan seared chicken breast, oven-roasted tomatoes, avocado, fingerling potatoes, pan au jus

### Blackened King Salmon

Yukon Gold mashed potatoes, avocado relish, honey jalapeño beurre blanc

## DESSERT

### Chocolate Mousse

Dark & white chocolate tulip cup, bittersweet chocolate, house made whipped cream

*No split plates or substitutions please*