

RESTAURANT WEEK DINNER MENU 2018

Fifty 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

Burrata Caprese Salad

Fresh tomato, burrata, basil, lemon olive oil balsamic reduction

ENTREE SELECTIONS

Rack of Lamb

Coriander and pepper crusted, Yukon Gold mashed potatoes,
Brussels sprouts finished with a mint gastrique

Bone-in Rib Eye

Yukon Gold mashed potatoes, fried onion strings

Miso Marinated Sea Bass

Coconut rice, stir-fried vegetables, mushrooms, lemongrass ginger beurre blanc

Australian Lobster Tail

Drawn butter, grilled lemon, roasted fingerling potatoes

DESSERT

Chocolate Mousse

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

No split plates or substitutions please

