

RESTAURANT WEEK DINNER MENU 2019

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

