

# RESTAURANT WEEK DINNER MENU 2019

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*

