

HUGO'S BISTRO CHEF SPECIALS

Starters:

1. Seared Scallops with Mango Salsa - Pan-seared jumbo scallops served on a bed of tropical mango salsa, garnished with microgreens and a drizzle of balsamic reduction.
2. Burrata Salad with Heirloom Tomatoes - Creamy burrata cheese paired with colorful heirloom tomatoes, fresh basil, arugula, and a balsamic glaze.

Main Courses:

1. Grilled Miso-glazed Cod - Succulent cod fillet marinated in a savory miso glaze, grilled to perfection, and served with stir-fried vegetables and jasmine rice.
2. Herb-Crusted Beef Tenderloin - Tender beef tenderloin coated with a blend of aromatic herbs, accompanied by roasted garlic mashed potatoes, grilled asparagus, and a red wine reduction.