05/09/2021



Menu

# Menu

# **Appetizers**



- Roasted Tomato Soup served with goat cheese croutons and basil puree.
- Summer Salad organic butter lettuce with apples, blood oranges, and gorgonzola, tossed with raspberry vinaigrette.
- Fondue of Brie, Goat Cheese, and Gruyere served with green apples and garlic crostini. Good for sharing.
- Crispy Flatbread topped with asiago, prosciutto, and rocket.
- Yellow-fin Ahi Tatar served on a bed of shredded cabbage with avocado relish and a green peppercorn dressing.

## **Entrees**



- Pancetta-wrapped Sea Scallops drizzled with tarragon puree. Served with baked cauliflower au gratin in a tangy Gruyere sauce.
- Cajun Seafood Bouillabaisse with crawfish, scallops, catfish, crab, and mussels. Served with Southern-style cornbread and honey butter.
- Cavatappi Pasta with Spicy Chickpea Sauce tossed with grilled eggplant, green olives, and sun dried tomatoes. Topped with Mediterranean feta.
- Sage-rubbed Double-cut Pork Chop topped with a ragout of mushrooms and chunky pancetta. Served with griddle corn cakes.
- Lasagna Bolognese house-made pasta between layers of slow-cooked pork and beef Bolognese sauce. Served with organic asparagus.
- Sake-soaked Kobe Beef Tartar served with fontina-stuffed squash blossom tempura with cream wasabi sauce.

#### **Desserts**



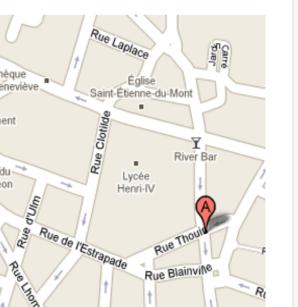
- Tiramissu cool, refreshing Italian dessert.
- Baked Pears with Caramel Sauce topped with house-made vanilla-bean ice cream.
- Pumpkin Creme Brulee served with our famous ginger snap cookies.
- New York Cheesecake creamy traditional cheesecake topped with dark chocolate sauce and fresh-picked strawberries.
- Sacher Torte three layers of dark chocolate cake, filled with house-made apricot jam, covered in a creamy, rich chocolate glaze.

# Friday catch of the day



- Alaskan Halibut with a Rich Loire Valley Beurre Blanc Sauce served with mashed purple Peruvian potatoes and haricot verts.
- Recommended pairing: '98 Passi Emilio Vineyards Sauvignon Blanc





#### **Fotos**



## **Vinhos**



### Contato:







05/00/2021

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