



## **Summer Prix Fixe Menu**

Choose Three Courses (Starter, Entrée, Dessert) ~ \$44 per person

\*Complement with Wine Pairings ~ \$19.95

### **Choice of Starter:**

#### ***Artichoke Ricotta Agnolotti***

Sweet Corn Pesto, Shaved Truffles \$14.50

#### ***Lobster Bisque*** GF

Honey Sweet Corn Crème \$12.95

#### ***Hydroponic Butter Lettuce Salad*** GF

Fresh Strawberries, Goat Cheese, Marcona Almonds, Basil Puree, Bee Pollen,  
Roasted Strawberry & White Balsamic Dressing \$12.75

### **Choice of Entrée**

#### ***Chef's Daily Feature\****

#### ***Achiote Grilled Pork Tenderloin\**** GF

All Natural Free-Range Arizona Pork, Crispy Cheddar & Chive Polenta,  
Green Chili Cilantro & Cucumber Tapenade, Sautéed Baby Zucchini,  
Avocado Puree, Stone Fruit Reduction \$34

#### ***Seared Mediterranean Sea Bass*** GF

Scallion Bamboo Rice, Sweet Chili Pickled Mustard Seeds, Sautéed Shiitake Mushrooms &  
Romanesco, Roasted Garlic Puree, Toasted Sesame Beurre Blanc \$38

#### ***Garlic & Thyme Bistro Steak\**** GF

Piquillo Goat Cheese & Chive Potatoes, Summer Mushrooms,  
Charred Shallots & Rapini, Perigord Truffle Demi \$36

*An automatic gratuity of 20% will be added to parties of 6 or more*

*\*Items served raw or rare, including: meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness*

**Choice of Dessert**

**Tahitian Vanilla Bean Crème Brûlée** GF

Fresh Berries \$9.25

**Chocolate & P.B.**

Peanut Butter Honey Ice Cream  
Pretzel Potato Chip Cereal Treat \$9.95

**Passion Fruit Caramel Crème**

Milk Chocolate Wafer Crisp \$9.50

**Chocolate Almond Cake\***

Banana Chocolate Ganache Core  
Spiced Banana Rum Ice Cream \$9.00

**Lemon Blueberry Cheesecake**

Lemon Cream Cheese Mousse \$9.25

**Executive Chef Anthony DeMuro**

**Pastry Chef Lara Coleman**