



Brasserie 8 ½ Seated Dinner Menu

APPETIZER

(PRE-SELECT ONE)

Roasted Blue Hubbard Squash

Bosc Pears, Crispy Pancetta and Stropshire Blue Cheese

Aged Goat Cheese with Roasted Beets

Spring Micro Greens and Baby Vegetables

Jumbo Lump Crab Cake

With Sunchokes and Sea Bean Salad

Sautéed Scallops

Over Creamy Parsley Root and Baby Candy Cane Beets

ENTREE

(PRE-SELECT TWO)

Black Bass A La Plancha

Jicama, Roasted Red Beets and Purple potatoes, with Chipolte Pepper Sauce

Crispy Long Island Duck Breast

Cannelloni of Duck Leg Confit, Yellow Wax Beans and Citrus Marmalade

Sautéed Filet Mignon of Beef

Braised Salsify, Creamed Spinach and Truffle Butter Sauce

Roasted Black Cod

Quinoa, Roasted Baby Carrots, Shallot Crisps and a Basil Reduction

Roasted Rack of Lamb

Pumpkin Seed Flan with Pommés Paille and Baby Turnips, Roasted Pecan & Leek Sauce

DESSERT

(PRE-SELECT ONE)

Warm Chocolate Cake

Caramel ice cream, vanilla sauce

Lemon Lime Meringue Tart

With blackberry coulis

Espresso Brownie Cheesecake

With berry Mousse

Port Poached Pear

With praline ice cream and gingersnap