

Sails Sunset Menu

3-Course Prix Fixe Menu \$69
Reservations 4:30pm - 5:00pm Monday through Thursday

FIRST COURSE

Pea & Asparagus Soup

Garlic Potato Espuma

Organic Beet Salad

French Feta Cheese, Cucumber, Apple, Endive, Moscato Vinaigrette

Crispy Pork Belly

Miso-glaze, Wood Grilled Pineapple, Fennel

MAIN COURSE

Truffle Risotto

Black truffle, Mascarpone, Piave Vecchio

Fish Du Jour

Wood Grilled Asparagus, Lemon Beurre Blanc

Organic Chicken Breast

Broccolini, House Made Chicken-Fennel Sausage, Pistachio Cream, Red Pepper Puree

Chateaubriand Tenderloin

Pearl Onions, Natural Jus

ACCOMPANIMENTS

*Roasted Vegetables | Potato Puree
(\$10 each)*

DESSERT

Sticky Toffee Pudding

House Made Vanilla Ice Cream, Hot Toffee Sauce, Candied Pecans

Pavlova

Passionfruit, Pineapple Frozen Yoghurt, Meringue, Raspberry Coulis

Valrhona Chocolate Soufflé

*Grand Marnier Crème Anglaise, House Made Vanilla Ice Cream
(supplemental 12)*

Montenegro

Goat's Milk Yoghurt, Raw Walnuts, Mountain Honey

22% SERVICE CHARGE IS ADDED TO EACH CHECK

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. IF YOU SUFFER FROM THE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS (OYSTERS) FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.