

# 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, Caramelized Orange, Fennel*

## MAIN COURSE

**Truffle Risotto**  
*Black truffle, Mascarpone, Piave Vecchio*

**Fish du Jour**  
*Wood Grilled Asparagus*  
*Choice Of Beurre Blanc, Piccata Sauce or Provencal Vinaigrette*

**Organic Chicken**  
*Broccolini, House Made Chicken-Fennel Sausage, Pistachio Cream, Red Pepper Purée*

**Pinnacle Striploin**  
*Australian Gras-Fed Beef, Potato Fondant, Natural Jus*  
*(supplemental 15)*

### ACCOMPANIMENTS

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

## DESSERT

**Sticky Toffee Pudding**  
*House Made Vanilla Ice Cream, Hot Toffee Sauce, Candied Pecans*

**Vanilla Crème Brûlée**  
*Madagascar Vanilla Bean*

**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 APPLIED TO EACH CHECK FOR OUR TEAM**

\*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.