

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 Heirloom Tomato Salad
French Feta Cheese, Golden Beet, Cucumber, Kalamon Tapenade, 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

Chateaubriand Tenderloin
Potato Fondant, Natural Jus

ACCOMPANIMENTS

Roasted Vegetables | Potato Puree
(\$10 each)

DESSERT

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

Vanilla Crème Brulée
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 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.