

# SAILS SUNSET MENU

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

## FIRST COURSE

- Tomato Salad**  
*Feta, Moscato Vinaigrette, Cucumber, Pickled Shallot, Kalamon Tapenade*
- Tuna Tartare**  
*Fennel Marmalade, White Soy Vinaigrette, Avocado Mousse, Sesame Tuile*
- ‘Little Joe’ Grass-Fed Beef Tartare**  
*Pepper Jam, Smoked Onion Purée, Organic Greens*
- Crispy Pork Belly**  
*Charred Oranges, Fennel, Slow Roasted Pineapple*
- Squash Soup**  
*Mascarpone, Toasted Walnuts, Pomegranate*

## MAIN COURSE

- Lobster Ravioli**  
*Roasted Lobster, Glazed Salsify, Shellfish Reduction*
- Whole Wood-Grilled Dorade**  
*Grilled Asparagus, Lemon Beurre Blanc*
- Organic Chicken**  
*Pistachio Cream, Roasted Red Pepper, Broccolini, House Made Chicken-Feta Sausage*
- ‘Little Joe’ Grass-Fed Prime Tenderloin**  
*Australian Beef, Coffee Roasted Onions  
(supplemental 12)*

## DESSERT

- Sticky Toffee Pudding**  
*House Made Vanilla Ice Cream, Brown Sugar Caramel, Candied Pecans*
- Montenegro**  
*Mountain Honey, Goat Milk Yogurt, Walnuts*
- Pineapple Semifreddo**  
*Fresh Passionfruit, Grilled Local Pineapple, Oat Crisp, Meringue Crumble*
- Valrhona Chocolate Soufflé**  
*Grand Marnier Crème Anglaise, House Made Vanilla Ice Cream  
(supplemental 12)*

20% SERVICE CHARGE IS ADDED TO EACH CHECK

\*THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH SUCH AS OYSTERS, AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM 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.