

## **3 Course Chef's Tasting Menu**

**\$54**

### **Fresh Baked Corn Muffins**

#### **Starter**

*Choice Of*

**GINGER CARROT SOUP & GARLIC CHICKEN MEAT BALLS**

Spiced Croutons, Lemon Crème Fraîche

**or**

**BLUE CHEESE SOUFFLE & GOLDEN RAISIN-APPLE CHUTNEY**

Field Lettuce, D'Anjou Pears, Pear Vinaigrette

**or**

**SHRIMP LOUIE SALAD**

Avocado, Hard Boiled Egg, Slow Roasted Tomatoes, Thousand Island Dressing

**or**

**SPICED CORN CHIPS, GUACAMOLE & SALSA VERDE**

Cotija Cheese, Charred Chilis, Paprika-Lime Salt

#### **Entrée**

*Choice Of*

**MOROCCAN BRAISED CHICKEN & BASMATI RICE**

Saffron, Green Olives, Meyer Lemon, Ras El Hanout, Marcona Almonds

**or**

**GRILLED BEEF TENDERLOIN & PORCINI MUSHROOM RAVIOLI**

Truffle Butter, Broccoli Roast, Onion Confit, Cabernet Jus

*\*Steak Will be Served Medium Rare-Medium*

**or**

**SOY GLAZED TOFU & VEGETABLE DUMPLINGS**

Shitake Mushroom-Bok Choy Sauté, Carrot-Snap Pea Salad, Citrus-Soy Dipping Sauce

**or**

**APPLEWOOD GRILLED SWORDFISH & GARLIC WHIPPED POTATOES**

Preserved Lemon Remoulade, Savoy Spinach, Stewed Tomatoes

#### **Dessert**

*Choice Of*

**\*THE MARKET BAR\***

Chocolate Mousse, Peanut Crunch, Caramel Corn

**or**

**ORANGE-CARDAMOM LAYERED CAKE**

Cream Cheese Frosting, Orange Marmalade, Candied Almonds