



Venetian Night Menu

- Amuse Bouche -

American Sturgeon Caviar
Warm Cornmeal Blinis, Traditional Garnish

- Choice of -

Jumbo Shrimp
Chipotle BBQ Sauce

Truffle Risotto
Aged Carnaroli, Wild Mushrooms, Truffle Foam

Moullard Duck Foie Gras
Amarena Cherries, Pickled Pearl Onions, Marcona Almonds, Brioche

Steak Tartare
Egg Yolk, Capers, Worcestershire Mayonnaise

- Choice of -

Lobster Bisque
Lobster, Crab, Tomato Tartlet, Crème Fraise

Mixed Greens Salad
Bosc Pear, Spiced Walnuts, Chèvre-Goat Cheese, Sherry Vinaigrette

Beet Salad
Herb Goat Cheese, Sherry Gastrique

~Intermission~
Sorbet

- Choice of -

Seared Scallops
Carrots, Shallots, Pea Purée
Truffled Glacage

Butter Poached Maine Lobster
Purple Cauliflower Puree, Baby Carrots, Drawn Butter

Halibut
Beet Quinoa, Summer Squash, Peppers, Basil Butter

Filet Mignon
Black Truffle Butter, Asparagus Tips, Pomme Purée

Venison
Hen of the Woods & Chanterelle Mushrooms, Pomme Purée, Red Wine Demi-Glaze

Roasted Amish Chicken
Potato Gratin, Roasted Vegetable

~ Dessert Selections ~

Swiss Chocolate Fondue
(Serves Two)
Strawberries, Banana Bread, Marshmallow, Pineapple, Melons, Kiwi

Crème Brûlée
Heilala Vanilla Custard, Burnt Sugar

Chocolate Macchiato
Gianduja Chocolate Mousse, Salt Caramel Powder, Sweet Milk Foam,
Espresso Gelato

\$125 per person

Menu is subject to change. Beverages and tax are additional. 20% gratuity will be added to all checks.