

One Twenty Six Prix Fixe Menu

3 Course Dinner: \$33/person

Wine Pairing: Free on the patio (\$10 inside)!!!

Please choose one item from each course

First Course (choice of)

Mushroom Gruyere Tart with Parmesan Tuile (for 2)

Mediterranean Spread with Wood-fired Flatbread (for 2)

Cheese Plate with three imported cheeses, nuts, figs and pickles (for 2)

Artichoke Salad with Crispy Chickpeas, Parmesan, Lemon-Champagne Vinaigrette

Beet Salad with Walnuts, Bleu Cheese, Balsamic Vinaigrette

Wine Pairing: Octave Vinho Verde or

Mont Gravet Rose

Second Course (choice of)

Chicken Bourguogne with Smoked Bacon, Dijon Cream & Spaetzle

Seared Tuna with a Ginger Soy Cream Sauce over Rice Noodles

Lamb Osso Bucco with Creamy Polenta (supp 2)

Hanger Steak Frites with Porcini Butter (supp 3)

Pork Vindaloo Baked *En Croute*

Butternut Squash in Phyllo with Mascarpone, Kale, Sweet Garlic Cream

Wine Pairing: Chapoutier Cotes Du Rhone or

La Playa Chardonnay

Dessert Course

Crème Brûlée

Chocolate Torte with Raspberry Coulis

Vanilla Pound Cake with Lemon Curd and Berry Compote