

One Twenty Six Prix Fixe Menu

3 Course Dinner: \$35/person

Wine Pairing: Free!!!

Please choose one item from each course

First Course (choice of)

Vegetable Samosas

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: Chapoutier Cotes du Rhone or

Mont Gravet Rose

Second Course (choice of)

Chicken Biryani with Raita

Seared Tuna with Ginger Soy Cream Sauce over Rice Noodles

Lamb Osso Bucco with Creamy Polenta (supp 3)

Hanger Steak and Frites with Porcini Butter (supp 3)

Pork Vindaloo Baked *En Croute*

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

Wine Pairing: Badiola Super Tuscan or

La Playa Chardonnay

Dessert Course

Crème Brûlée

Chocolate Torte with Raspberry Coulis

Vanilla Pound Cake with Lemon Curd and Berry Compote