Flight Prix Fixe Menu

3 Course Dinner: \$30/person

Wine Pairing: Free!!!

Please choose one item from each course

First Course (choice of)

Vegetable Samosas

Wood-fired Margherita (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: Badiola Super Tuscan or Mont Gravet Rose

Second Course (choice of)

Chicken Biriyani with Raita

Chicken Bourgogne with Spaetzle, Bacon and Mustard Cream Sauce Seared T una with Ginger Soy Cream Sauce over Rice Noodles Lamb Osso Bucco with Creamy Polenta (supp 3)

Hanger S teak and Frites with Porcini Butter (supp 3)

Pork Vindaloo Baked En Croute

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

Wine Pairing: La Playa Cabernet or La Playa Chardonnay

Dessert Course

Crème Brûlée

Chocolate Torte with Raspberry Coulis

Vanilla Pound Cake with Lemon Curd and Berry Compote