

126 Lounge Prix Fixe Menu

3 Course Dinner: \$30/person

Wine Pairing: Free!!!

Please choose one item from each course

First Course (choice of)

Mediterranean Spread with Wood-fired Flatbread (for 2)

Vegetable Samosas with Mint Chutney

Wood Fired Margherita or Alsatian Tart (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)

Pork Vindaloo Baked *En Croute*

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

Chicken Linguine with a Herb Tomato Cream Sauce

Seared Tuna with a Ginger Soy Cream Sauce with Marinated

Julienned Vegetables (supp 2)

Lamb Osso Bucco with Creamy Polenta (supp 2)

Hanger Steak Frites with Porcini Butter (supp 3)

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