

Moonrakers Prix Fixe Menu

3 Course Dinner with wine/cocktail: \$28/person

Please choose one item from each course

First Course (choice of)

Vegetable Samosas with Mint Chutney(vegan)

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

Beet Salad with Walnuts, Bleu Cheese, Balsamic Vinaigrette

Wine Pairing: Freixenet Sparkling or Specialty Cocktail

Second Course (choice of)

Chicken Linguine with a Tomato Herb Cream Sauce

Chicken Bourgogne with Whipped Yukon Gold & Dijon Cream Sauce

Seared Tuna with Ginger Soy Cream Sauce and Soba Noodles

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

Rice Pilaf with Navarattan Curry (vegan)

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

House-made Berry Sorbet (vegan)

Wine Pairing: Ferreira Tawny Port