

EXTRA VIRGIN BISTRO PRIX FIXE TASTING MENU

\$100 PER PERSON

CHILDREN'S MENU AVAILABLE FOR AGES 5 AND YOUNGER

FIRST COURSE

CRISPY CALAMARI

Potato Puree, Lemon Zest, Fresh Herbs,
White Balsamic Reduction

HOUSE MADE RICOTTA

Portobello Mushrooms & Sweet Corn Sautee,
Basil Oil, Truffle Oil, Honey, House Made Sourdough Crostini

-Add Fresh Honey Comb \$10

FRESH BURRATA

Heirloom Cherry Tomatoes, Pickled Vegetables, Balsamic Reduction,
Pistachio & Almond Crumble, House Mixed Greens

PRINCE EDWARD ISLAND MUSSELS

House Cured Paprika Smoked Pork, White Wine Tomato Broth, Roasted Garlic Focaccia

CONFIT DUCK LEG

Baby Mixed Greens, Sweet Potato, Toasted Almonds, Watermelon Radish,
Creamy Gorgonzola Dressing

CONFIT PORK BELLY

Local Pineapple & Fennel Slaw, Guanciale Onion Jam,
Black Garlic Dijon Jus

-Add 2 Ounces Grilled Caribbean Lobster Tail \$20
-Add 2 Ounces Seared Foie Gras To Any Dish \$20

A 20% GRATUITY WILL BE ADDED TO ALL PARTIES.

SECOND COURSE

BABY SPINACH SALAD

Pickled Golden Beets, Herbed Goat Cheese,
Popcorn, Honey Truffle Vinaigrette

ITALIAN SAUSAGE & HERB GNOCCHI

Tomato Cream, Parmesan-Reggiano

WILD MUSHROOM PAPPARDELLE

Shiitake & Portobello Mushrooms, Pecorino-Romano, Truffle Mushroom Cream,
Crispy Golden Beets

BABY ARUGULA SALAD

Tomatoes, Pickled Red Onion, Applewood Smoked Bacon,
Pecorino-Romano, Cherry Pepper Vinaigrette

THIRD COURSE

CATCH OF THE DAY

Pickled Apple & Cabbage Salad, Crispy Potatoes, Haricots Verts. Coconut Red Beet Puree,
Lemon Beurre Blanc

BRAISED BEEF SHORT RIB

Crispy Polenta Cake, Tarragon Brown Sugar Carrots, Broccolini, Crispy Vidalia Onions

GRILLED 6oz FILET MIGNON

Creamy Truffle & Romano Red Bliss Potatoes, Grilled Asparagus, Black Garlic Balsamic Bordelaise

CIOPPINO

Caribbean Lobster, Mussels, Gulf Shrimp, Roasted Tomato Seafood Brodo, Roasted Garlic Focaccia

HANDMADE FETTUCCINE

Gulf Shrimp, Blistered Baby Heirloom Tomatoes, Broccolini,
Citrus Roasted Garlic Arugula Pesto, Pecorino Romano

GRILLED PORTOBELLO

Castelvetrano & Kalamata Olive Salad,
Toasted Sunflower Seeds, Spiced Sweet Potato, Sundried Tomato Chimichurri

-Add 2 Ounces Grilled Caribbean Lobster Tail \$20
-Add 2 Ounces Seared Foie Gras To Any Dish \$20

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