

# Sails Sunset Menu

3-Course Prix Fixe Menu \$69  
Reservations 4:30pm - 5:00pm Monday through Thursday

## FIRST COURSE

**Pea & Asparagus Soup**  
*Garlic Potato Espuma*

**Beet Salad**  
*French Feta, Cucumber, Endive, Apple, Moscato Vinaigrette*

**Crispy Pork Belly**  
*miso-glaze, wood grilled pineapple, fennel*

## MAIN COURSE

**Truffle Risotto**  
*Black truffle, Mascarpone, Piave Vecchio*

**Fish Du Jour**  
*Wood Grilled Asparagus, Lemon Beurre Blanc*

**Organic Chicken Breast**  
*Broccolini, House made Chicken Fennel Sausage, Pistachio Cream, Red Pepper Puree*

**Chateaubriand Tenderloin**  
*Pearl Onions, Natural Jus*

### ACCOMPANIMENTS

*Roasted Vegetables | Potato Puree  
(\$10 each)*

## DESSERT

**Sticky Toffee Pudding**  
*House Made Vanilla Ice Cream, Hot Toffee Sauce, Candied Pecans*

**Pavlova**  
*Passionfruit, Pineapple Frozen Yoghurt, Meringue, Raspberry Coulis*

**Valrhona Chocolate Soufflé**  
*Grand Marnier Crème Anglaise, House Made Vanilla Ice Cream  
(supplemental 12)*

**Montenegro**  
*Goat's Milk Yoghurt, Raw Walnuts, Mountain Honey*

**22% SERVICE CHARGE IS ADDED TO EACH CHECK**

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. IF YOU SUFFER FROM THE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS (OYSTERS) FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.