

## GRILLE 3501 DINNER PARTY MENU

### appetizers

#### tuna tartare

cucumber, tomato, ginger-lime vinaigrette

#### jumbo lump crab cake

mango-fennel slaw slaw, old bay oil

#### crab & mango spring rolls

coconut-curry remoulade

#### crispy sesame chicken dumplings

cucumber-jicama slaw, soy-yuzu sauce

#### panko brie

port-red onion jam, chili crisps

### salads

#### caesar

crisp romaine, croutons, parmesan crisp, caesar dressing

#### mixed green

grape tomato, cucumber, balsamic vinaigrette

### entrées

#### filet mignon

herb mashed, red onion-portobello confit, asparagus, merlot sauce

#### diver sea scallops

wild mushroom risotto, leeks, parsnips, celery, chive emulsion

#### pork tenderloin

applewood bacon, barley, asparagus, balsamic onions, red wine reduction

#### salmon filet

soba noodles, baby bok choy, ginger-garlic-soy vinaigrette

#### roasted local free range chicken

yukon potatoes, roasted parsnips & carrots, chicken jus

#### vegetarian

changes - please ask your server

### desserts

#### vanilla crème brûlée

served with fresh berries

#### apple tart

served with vanilla ice cream, bacon candy

#### chocolate pecan caramel tart

served with malted ice cream

#### dulce de leche cheesecake

served with chocolate spring roll