

DINNER MENU

Three-Course Dinner \$55/pp

FIRST COURSE

(Choose 1)

Yuzu Jalapeño Hamachi Crudo G

Thinly sliced sushi-grade hamachi with a bright yuzu-jalapeño dressing, togarashi, crispy quinoa, finished with a fresh citrus herb and shallot salad.

Avocado Cucumber Salad GF

Sliced avocado, julienned English cucumber, arugula, shaved ricotta, and sweet Pedro Ximénez sherry.

Smoked Burrata GF

Caramelized pears, prosciutto, arugula, and balsamic glaze.

Maryland Crab Cake G

Jumbo lump Maryland-style crab cake, lightly seared and served with a lemon Cajun lobster sauce.

SECOND COURSE

(Choose 1)

Panko- And Cashew-Crusted Chilean Sea Bass G

Roasted Chilean sea bass coated in crispy panko and cashews, served with warm wonton vinaigrette, fried rice, and broccoli.

Gyoza Ravioli G

Kyoto-inspired pork and shrimp ravioli with Brown Butter Dashi Ponzu Beurre Blanc, yuzu kosho crema pearls, toasted sesame, crispy garlic, and micro cilantro.

Pollo A La Brasa GF

5 oz. sous-vide chicken breast stuffed with fire-roasted poblano, corn, Oaxaca and Chihuahua cheeses served with crispy potato pavé, charred corn tomato relish and a crispy chicken skin, finished with a smoked poblano-aji amarillo velouté.

DESSERT

(Choose 1)

White Chocolate Bread Pudding G

White chocolate custard, house-made brioche, and vanilla ice cream.

Framboise G

Light raspberry mousse, lemon shortbread, lemon cake, raspberry sorbet, fresh raspberries, and raspberry gel.

G GLUTEN | GF GLUTEN FREE | AGF AVAILABLE GLUTEN FREE |  VEGETARIAN |  VEGAN |  NUT |  TREE NUTS
 ALCOHOL |  WHEAT |  DAIRY |  EGG |  MUSHROOM |  SHELLFISH |  FISH |  SOY |  SESAME |  PORK

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