

\$55

DINE VI

PRIX FIXE MENU



1st Course

Cream of Garlic Soup
crispy bacon, piment d'eslette

Tatsoi, Orange & Roasted Beets
Valbreso feta cheese, toasted pine nuts, mint-balsamic vinaigrette

Baked Escargots
herb-garlic butter, parmesan, baguette

2nd Course

Sautéed Mahi Mahi
wild rice salad, sweet peas, almonds, scallions, preserved lemon, micro greens, meyer lemon aioli

Roasted All Natural Chicken
macaroni gratin, baby vegetables, herbed pan jus

Petite Grass Fed Filet Mignon au Poivre
peppercorn crust, Brussels sprouts, roasted garlic potato purée, cabernet demi glace

3rd Course

Lavender Vanilla Bean Pot de Crème
blueberries, langue de chat cookies

Chocolate-Peanut Butter Parfait
chocolate sauce, vanilla bean ice cream, salted peanut brittle

Chef's Selection of Homemade Sorbets
served with biscotti

**Beverages and Gratuity not
included.**



**PLEASE CALL TO MAKE YOUR
#DINEVI RESERVATION!**

T. (340) 779-8550