

\$45

DINE VI 

PRIX FIXE MENU



GRANDE CRU

RESTAURANT & WINE BAR

1st Course

Shaved market salad
Fresh vegetables, baby lettuces, tossed in white goddess dressing

Ahi tuna carpaccio
House made lavash cracker, olive tapenade, garlic aioli and citrus dust

Soup of the Day

2nd Course

Roasted Craft Raised Faroe Islands Salmon
Wasabi Pea Crusted on a fennel, sweet pepper, red onion and cilantro slaw, in a soy dashi broth with a Japanese cucumbers and radish salad

House made Pasta
Chefs Daily Preparation

Pan Braised All Natural Chicken Breast
Smashed local pumpkin with fresh glazed fennel and radish, balsamic butter sauce, orange Marmalade

3rd Course

House made ice Cream and Sorbet

Lemon Curd Trifle

Decadent Chocolate Cake
With espresso ice cream

Beverages and Gratuity not included.



PLEASE CALL TO MAKE YOUR #DINEVI RESERVATION!

T. 340-774-7263