

**\$55**

DINE VI

PRIX FIXE MENU



## 1st Course

Roasted Beet & Goat cheese terrine  
*Layered red and gold beets, goat cheese,  
arugula, crystalized ginger, lemon  
vinaigrette*

Local Lettuces  
*Fresh mango, Belgian endive, honey toasted  
almonds, champagne vinaigrette*

Soup du Jour  
Chef's choice of Daily House Made  
Soup

## 2nd Course

South American Jumbo Garlic shrimp  
*Asiago white corn grits, zucchini carpaccio,  
Applewood smoked bacon; pineapple-sweet bell  
pepper chutney*

Pan Roasted Queen Snapper Fillet  
*Salsa verde marinated gigande beans &  
brunoisette of Crudite Vegetables, pickled radish  
salad*

Grilled Angus Filet Mignon  
*Garlic & Herb Roasted fingerling potatoes,  
pancetta, caramelized onion & blackberry  
demi-glace*

## 3rd Course

Grand Marnier Crème Brule  
*Caramelized Sugar Whipped  
Cream*

House Made Ice Cream or Sorbet  
*Your server will be please to offer you  
selections*

Beverages and Gratuity not  
included.



PLEASE CALL TO MAKE YOUR  
#DINEVI RESERVATION!



T. (340) 774-4262