



DINNER

\$50 per person excluding tax, gratuity & surcharge *Closed Mondays*

STARTERS choice of:

white bean and kale soup croutons, lemon and herb gremolata gf* farmers market greens mix greens, seasonal fruit, tomato, radish, candied pistachio, feta, preserved lemon vinaigrette v, gf* roasted beet hummus housemade pita, beets, candied walnuts, herbs v

CHEERS!

substitute your starter with a cocktail

black rose absolut citron, licor 43, fresh lime, fresh blackberries, rosemary

coconut margarita lunazul reposado, fresh lime, coconut cream, toasted coconut flakes

ENTREE choice of:

minted parmesan pea risotto asparagus, english peas, arugula v **mary's chicken roulade** parmesan mash, mushroom cream sauce, herb and lemon pesto

slow braised short rib parmesan mash, roasted carrots, turnips, onion, black garlic gf

UPGRADE YOUR ENTRÉE +\$15 choice of:

seaside cioppino broth, black mussels, clams, calamari, shrimp, fresh fish, new potato, heirloom carrot, herb vinaigrette gf

filet mignon garlic mash, green beans, bacon jam, bordelaise gf

DESSERT choice of:

pineapple upside down caramel, mascarpone mousse, cherry gel, dehydrated pineapple v

strawberry and pandan mousse dehydrated strawberries, streusel, strawberry jam, wafer v

citrus mousse fresh & candied citrus salad, crème anglaise, chantilly cream v **scoop of house-made ice cream or sorbet** waffle basket, berries gf*

 $gf = gluten free \quad v = vegetarian \quad gf^* = can be prepared gluten free upon request$ This discounted menu cannot be combined with any other coupon or discount.

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