



Beeside Balcony

3 course dinner menu for SDRW

\$60 per person

FIRST COURSE (choose one)

Artichoke Hummus with grilled pita bread

Caesar* romaine, homemade herb-parmesan croutons, shaved parmesan, anchovy-olive tapenade, caesar dressing

Arugula & Beet Salad arugula, roasted beets, honey goat cheese, cinnamon walnuts, champagne vin, balsamic glaze

Meatballs 2 lamb & beef meatballs, San Marzano tomato sauce, feta

Octopus Ceviche pineapple, red onion, lemon juice, jalapeño, tortilla chips

MAINS (choose one)

Fjord Salmon* norwegian fjord salmon filet, broccolini puree, sautéed baby carrots, lemon beurre blanc

Tofu Quinoa herb panko crust, seared, sautéed quinoa, broccolini, tomatoes, onions, lime cilantro vinaigrette

Bolognese lamb and beef bolognese, san marzano tomato sauce, cinnamon, nutmeg, linguini, parmesan

Roasted Chicken free-range jidori, airline breast cut, sautéed wild mushrooms, potato puree, marsala & demi glacé

Denver Steak* 8oz sliced denver steak, chimichurri sauce, rosemary fries

Pork Osso Bucco pork shank, garlic polenta cake, sauce with white wine, tomatoes, carrots, celery, rosemary & thyme

DESSERT (choose one)

Churros dusted in cinnamon-sugar, caramel honey, whipped cream, mixed berries

Crème Brûlée creamy vanilla custard with caramelized sugar top, berries

Lemon Tart almond shortbread crust, lemon curd filling, raspberry sauce, fresh berries