

CHOICE OF FIRST COURSE

LOBSTER RAVIOLI

Seared Scallops, Wild Mushrooms, Pear
Tomatoes, Asparagus, Ginger Soy Beurre Blanc

KIM CHEE SEAFOOD MARTINI

Maine Lobster, Bay Scallops, Shrimp,
Jumbo Lump Crabmeat, Peanuts

HEIRLOOM TOMATO & BURRATA SALAD

Baby Arugula, Aged Balsamic Vinegar

CAULIFLOWER SOUP

Crispy Prosciutto, Petite Croutons

MELON & PROSCIUTTO SALAD

Baby Arugula, Mache, Toasted Pine Nuts,
Crispy Goat Cheese, Balsamic Molasses Vinaigrette

CHOICE OF SECOND COURSE

KOREAN MARINATED FLAT IRON STEAK

Rock Shrimp and Lap Cheong Fried Rice,
Bok Choy

RED WINE BRAISED SHORT RIB

Saffron Risotto, Melange of Baby Vegetables,
Gremolata

PORK SCHNITZEL

Braised Pomme Fondant, Rainbow Swiss Chard,
Farm Fresh Egg, Brown Butter Caper Sauce

CRISPY HALF DUCK

Sweet White Corn, Porcini Mushrooms, Cherry
Balsamic Reduction

MISO BLACK COD

Rock Shrimp & Lap Cheong Fried Rice, Baby Bok
Choy, Ginger Soy Beurre Blanc

CRISPY TOFU

Vegetable Fried Rice, Ginger Snow Peas,
Ginger Soy Beurre Blanc

CHOICE OF DESSERT

WARM CHOCOLATE-CARAMEL CAKE

Vanilla Gelato, Caramel Sauce

FIG TART

Red Wine & Rosemary Reduction, Raspberry Sorbet

TIRAMISU

Almond Sponge, Espresso Cream,
Vanilla Crescent Cookie

PAMPLEMOUSSE GRILLE

Restaurant Week
September 2024

SUPPLEMENTAL OPTIONS

Truffle, Parmesan French Fries	\$15 / \$19
Lobster & Truffle Grilled Cheese	\$30/\$50
Gnocchi or Angel Hair Pasta with Shaved Black Truffles	\$30/\$45

**\$70 PER PERSON PLUS
TAX & GRATUITY**