



THE RESERVE

Restaurant Week Menu

First Course (Choose One)

Roasted Golden Beet Bisque

Petite Lamb Three Ways: Blackberry Merlot Demi, Yellow Curry Sauce, Three Mustard Cream,
Resting on Scallion and Black Truffle Terrine

Maine Lobster Ravioli's: Yellow Peppadew Pepper Coulis, Seared Lobster Claw, Frizzled Leeks

Blackened Day Boat Scallop: Avocado Timbale, Sweet Corn, Black Beans, Ancho Chili Vinaigrette

Seared Abalone Tataki: Udon Noodle, Jade Sauce, Wakimi Salad

Arugula Salad: Stone Ground Mustard Vinaigrette, Almond Goat Cheese Fritter,
Bell Pepper Curls, Candied Walnuts, Dried Cherries

Warm Bacon Spinach Salad: Gorgonzola, Bell Pepper Curls, Candied Walnuts,
Shaved Egg, Bermuda Onion, Crispy Applewood Bacon

Second Course (Choose one)

Pan Seared Venison Medallions: Caramelized Fennel Mashed Potatoes,
Blackberry Merlot Demi, Julienne Vegetable Nest

Bronzed Chilean Seabass: Grilled Royal Trumpets, Oxtail Crust,
Red Wine Chanterelle Sauce, Saffron Infused Risotto

Lassoed Veal Rib Chop: Truffled Peruvian Mashed Potatoes,
Edamame Succotash, Pancetta Confit Demi

Grilled Aussie Rack of Lamb: Herb Roasted Tri-Color Fingerling Potatoes,
Grilled Asparagus, Rich Mint Demi

Saffron Infused Seafood Risotto: Seared Scallop, Black Tiger Shrimp,
Lobster Claw, Blue Crab, Creamy Al Dente Arborio Rice

Third Course (Choose One)

Lavender Ginger Vanilla Crème Brulee

Polenta Cheesecake: Macerated Wild Berry Moscato

Twisted Web Chocolate Mousse Napoleon