

Andiamo



Grand Prix Menu



FIRST COURSE

(CHOICE OF ONE)

Beef Carpaccio – Thin Sliced Beef, Olive Oil, Lemon Juice, Capers and Parmigiana

Oyster Rockefeller – Oyster on the Half-Shell Topped with Rich Buttered Spinach and Breadcrumbs

Plum & Tomato Caprese – Heirloom Plum, Cherry Tomato, Purple Basil, Pine Nuts Apicius (V)

SECOND COURSE

(CHOICE OF ONE)

Citrus Salad – Blood Orange Grapefruits, Fennel, Avocado with a Dijon Maple Syrup Vinaigrette

Cream-ish Mushroom Soup – Seasonal Mushroom Array, Shallot with a Cold Press Olive Oil (V)

THIRD COURSE

(CHOICE OF ONE)

Cauliflower Steak – Served with Beets Puree, Fennel and Marcona Almond Slaw (V)

Crab Stuffed South African Lobster Tail – Served with Roasted Corn Array and Dutch Sauce

Grilled New York Strip – Served with Roasted Garlic, Vine Grape Tomato Compound Butter

FOURTH COURSE

Noel Bonbons – Assorted Hollywood Chocolate Bonbon