



Prelude Menu 2019

\$60 per person. Tax, beverage, and gratuity additional.

Appetizer

Bowl of Chowder

Traditional New England Clam Chowder

Tamarind Glazed Wedge Salad

Umami Herb Dressing / Bacon / Blue Cheese / Tomato

Caesar Salad

Fresh Baby Romaine / Peppercorn Caesar / Garlic Bread Crumb / Marinated Anchovy

Shrimp Cocktail

Honey Sriracha Cocktail Sauce

Chicken Wings

Togarashi Spiced Chicken Wing / Herb Dressing

Entrée

Cocoa Chili Short Rib

Cauliflower Purée / Baby Kale Salad / Fig Vincotto

Bacon Wrapped Pork Tenderloin

Butternut Squash Puree / Roasted Brussel Sprouts / Blackberry Sage Gastrique

Surf n' Turf

Grilled New York Strip / Pan Seared Gulf Shrimp / Roasted Potato & Baby Carrot / Sherry Leon Cream

Roasted Chicken

Statler Chicken Breast / Confit Fingerlings Potato / Roasted Beets / Haricot Vert Almandine / Gravy

Pan Seared Halibut

Blistered Cherry Tomato / Grilled Bok Choy / Basmati Rice / Black Garlic Sauce

Roasted Squash and Mushroom Pappardelle

Madeira Cream / Sage

Dessert

Pecan Pie

Riesling Poached Pear / Vanilla Ice Cream

Apple Crisp

Vanilla Ice Cream

Enjoy a special bottle of wine for just \$30++