THE LANDING

PRIX FIXE MENU

$35 PER PERSON

STARTER

LOBSTER BISQUE
BRIOCHE CROUTONS, TARRAGON CREMA

BEETS & CHEVRE
ROASTED LOCAL BEETS, GOAT CHEESE MOUSSE,
TOASTED HAZELNUTS, POMEGRANATE BALSAMIC MOLASSES

CARBONARA DEVILED EGGS
PECORINO & SCALLION WHIPPED YOLK,
BLACK PEPPER HOLLANDAISE, CRISPY PANCETTA

MAIN

BACON WRAPPED PORK TENDERLOIN
BRAISED RED CABBAGE, GRANNY SMITH APPLE DEMI-GLACE

SHRIMP & CHORIZO POT PIE
SAFFRON VELOUTE, MIREPOIX, OLIVE OIL & HERB PASTRY DOME

WILD MUSHROOM RISOTTO
LOCAL MUSHROOM MEDLEY, ASPARAGUS, SUN DRIED TOMATOES, PARMESAN

DESSERT

APPLE EMPANADA
ANCHO CHILI SUGAR, WHIPPED CREAM, TOASTED GRAHAM CRACKER CRUNCH

CAPPUCCINO MOUSSE TART
WHITE CHOCOLATE SAUCE, CHOCOLATE DIPPED LADYFINGER, TOASTED COCONUT

PEACH CHEESECAKE
BLOOD ORANGE COULIS, HONEY GRANOLA

*PLUS TAX & GRATUITY
*MENU SUBJECT TO CHANGE DUE TO AVAILABILITY

The Landing