Chef Presents:

Chef's Tasting Menu

Ruby

Amuse-Bouche

Chef's Daily Tongue Teaser

Crab Cake Napolean

Petit Crab Cake, Pan Seared Scallop, Mediterranean Bruschetta & Remoulade

(Gerard Fioui Sancerre, France)

Duck Risotto

Pan Searred Duck Breast, Leek Risotto, Cherry Gastric

(Chevalier Grand Robert, Bordeaux)

Raspberry Sorbet

With Crème de Cassis

Filet Mignon

Grilled Angus Filet, Fingerlings, Sautéed Haricot Vert & Mushroom Hunters Sauce

(Quilt Cabernet Sauvignon, Napa)

Fromage

Three Cheeses, Pickled Veggies, Homemade Jam

(Sandeman Ruby & Tawny Port)

Lemon Tart

Lemon Curd, Swiss Meringue

(Veuve du Vernay, Brut)

Seven Course Menu *$140* | Chef's Wine Pairing *$54*

It's not a meal, it's a journey…

Chef's Tasting Menu is available for parties of two to fourteen guests and requires the participation of the entire table.

Prices do not include tax gratuities.

Menu subject to change &

Reservations have to be made 24 Hours in advance.

The Brentwood

RestauranT & Wine Bistro