

Chef Phillip Damien's Three Course Menu

Acquario Modern America Cuisine

(Choice of One)

Spring Mixed Greens

Mixed Baby Greens, Shaved Red Onion, Cherry Tomato, Cucumber, Shredded Carrot,
Choice of Dressing

Southwest Caesar Salad

Romaine Lettuce Tossed with Chipotle Caesar Dressing, Olives, Roasted Tomatoes,
Croutons, Manchego Cheese

(Choice of One)

Pecan Crusted Chicken

Pan Flashed Pecan Crusted Chicken Breast, Coconut Risotto, Roasted Pineapple Sauce

Seared Scallops with Smoked Cream Corn Sauce

Pan Seared Scallops, Smoked Cream Corn Sauce, Boursin Cheese Grits, Mixed Vegetable

Lemongrass Braised Short Ribs

Slow Roasted Beef Short Ribs, Ginger Mushrooms, Vanilla Sweet Potato Puree,
Lemongrass Natural Jus Reduction

Cider Fig Pork Tenderloin

Grilled Pork Tenderloin, Brandied Prune Asian Pear Relish, Apple Cider Fig Reduction,
Boursin Cheese Grits

Honey Sherry Dijon Glazed Salmon

Broiled Honey Sherry Dijon Glazed Salmon, Boursin Cheese Grits, Sherry Dijon Cream

Garganelli with Grana Padano Sauce and Lemon Chicken

Pan Flashed Lemon Chicken Breast, Lemon Thyme Au Jus, Garganelli Tossed with
Grana Padano Cheese Sauce

Chef's Selection of Dessert

\$30