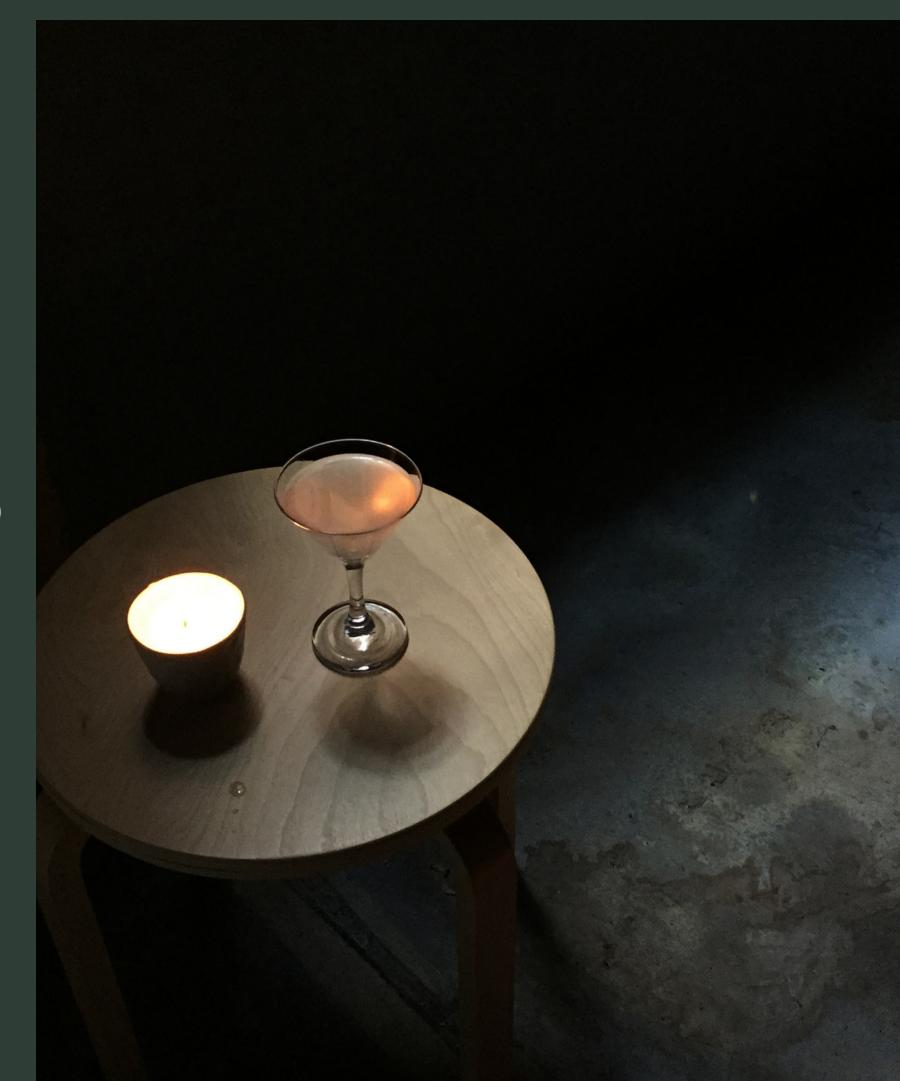
# THE PROHIBITION

FOOD MENU-THE PERFECT ADDITION TO OUR PROHIBITION COCKTAILS



## Small Bites

- -Mini Beef Wellington- Crispy flakey crust filled with mushrooms, beef tenderloin and Boursin
- -Upside Down Sausage and Caramelized Onion Tartlets- Pork sausage, red wine caramelized onion, flakey pie crust
- -Polenta Bites with Wild Mushroom and Fontina





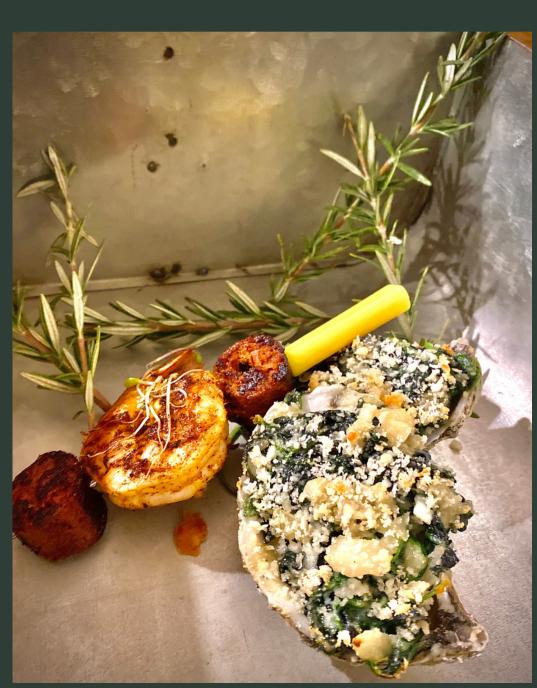
- -Chicken Salad Profiteroles- chopped chicken, celery, red onion, celery, red onion, curry powder
- -Smoked Sockeye Salmon Mousse On Baby Potatoes with Dill Weed
- -Sesame Chicken Wonton Cups
- -Tomato Cream Basil Soup with aged gouda and cheddar cheese tri-point on sour dough



## Small Bites Cont.

- -Seared Diver Scallops Caper Brown Butter
- -Tempura Fish Toast- French Bread, crispy tempura batter, shrimp and halibut crème, chili aioli
- -Elk Tenderloin Crostini- Seared elk tenderloin, Garlic Aioli, herb crostini

- -Autumn Gnocchi-Hand-made ricotta gnocchi, Italian sausage, apple, butternut squash, sage brown butter
- -Wild Mushroom Risotto- Creamy risotto, wild mushroom, truffle oil, parmesan
- -Burrata Toast- Honey roasted eggplant tapenade, blistered tomato, creamy burrata, truffle oil balsamic glaze
- -Crispy Pork Belly, Berry compote, picked peppers



#### The Chacuterie and Cheese Board

Aged Gouda, Aged Cheddar, Manchega, sopresata, prosciutto, pepperoni

#### Dinner Plates

- -Snapper a la Vera Cruz-Tomato, Mediterranean olives, capers, blend of mild Mexican spices and peppers, cilantro lime rice, grilled vegetable medley
- -Slow Roasted Honey garlic Glazed Salmon Thai vegetable curry, basmati Rice
- -Crab Stuffed Jumbo Shrimp Creamy Lobster Sauce, Mushroom rice pilaf
- -Espresso Rubbed Rib-Eye Chimichurri, Grilled parmesan polenta cake, Bacon brussel sprouts
- -Lamb Ragu Slow Braised lamb leg, natural tomato ragu, hand-made papardelle pasta, shaved parmesan



- -Slow Braised Asian Short Rib Spicy Gochujang Glaze, coconut rice, ponzu zucchini
- -Coq Au Vin Slow Braised Bone-in chicken and boneless breast, pancetta, cremini mushrooms, baby carrots, herb roasted fingerling potatoes, natural red-wine and cognac demi-glaze
- -Pan Seared Skin-on Airline Chicken Breast Sweet potato hash, Garlic butter green beans, white wine beurre blanc



## Dinner Plates Cont.

- -Stuffed Pork Loin- Apple, raisin, cornbread stuffing, roasted brussels, braised fennel, pan gravy
- -German Rouladen-Thin rolled skirt steak, bacon, onion, pickles, German mustard, garlic mashed potatoes, roasted beets
- -Moroccan Lamb Shank- Tagine braised lamb shank, stewed with Moroccan spices, tomato, sweet potato, and butternut squash, vegetable couscous
- -Veal Ossobucco-, veal shank cooked in a rich broth made of vine ripened tomatoes and white wine served on a bed of fried polenta





#### Desserts

- -Pumkin Mousse, rum creme, crumbled ginger
- -German Apple Cake with Warm Caramel and Whipped Cream
- -Warm Apple Crisp with Vamilla Gelato
- -Molten Chocolate Lava Cake
- -French Laundry Chocolate Mousse with Chantilly Cream