

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, pickled 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

