

ON SUNSET RESTAURANT

Dinner

Seasonal Soup of the Day

Chef's Selection

8

Baby Arugula Salad

Garlic Croutons, Balsamic Vinaigrette,
Shaved Parmesan

9

Caesar Salad

Romaine, Croutons, Grated Parmesan,
Caesar Dressing

11

Heirloom Tomato and Burrata Salad

Aged Balsamic Vinegar, "AOC Baux-de-Provence" Extra Virgin Olive Oil

13

Hazelnut Crusted Goat Cheese Salad

Baby Mustard Greens, Roasted Market Beets, Pickled Zucchini

12

Belgian Endives, Asian Pear Salad

St Agur Creamy Blue Cheese, Arugula, Candied Walnuts, Lemon Dressing

12

Maryland Blue Crab Cakes

Green Curry-Lime "Tartar" Sauce

14

Spicy Ahi Tuna Tartare

Sweet Cucumber-Basil Broth
Taro chips

13

Provençal Salmon Tartare

Shallots, Lemon, Olive Oil, Capers, Fresh Herbs
Parmesan Crostini

13

Seared Red King Salmon

Risotto Nero, Sherry Tomato Sauce Vierge

20

Thyme-Roasted Alaskan Halibut

Saffron Orzo, "Baby" Ratatouille, Lemon-Caper Sauce

23

Nori-Wrapped Ahi Tuna

Ginger-Carrot Purée, Sesame Spinach, Sake Jus

26

Lobster "Open Ravioli"

Fresh Pasta, Asparagus Tips, Shitake Mushroom and Thermidor Sauce

23

Braised Short Rib Risotto

Port Glaze, Shaved Parmesan, Extra Virgin Olive Oil

19

Prosciutto Wrapped Jidori Chicken Breast

Glazed Baby Vegetable and Sweet Pea Casserole, Morel Sauce

22

Herb Roasted Rack of Lamb

Olive Oil Mashed Potatoes, Caponata, Purple Mustard Sauce

28

Grilled 8oz Filet Mignon

Mascarpone Polenta Cake, Wilted Rapini and Classic Béarnaise

30

Grilled 12oz Bone-in New York Steak

Shoestring Fries, Fresh Herb Chimichurri

32

Additional Sides

Shoestring Fries	5	Grilled Olive Oil Asparagus	6
Roasted Baby Vegetables	6	Roasted Provençal Fingerling Potatoes	5
Carrot-Ginger Puree	4		

Split charge \$2

Executive Chef: Olivier Rousselle

