



Queen's Feast MENU

STARTER

GRILLED & GLAZED BACON

NEUSKE'S APPLEWOOD-SMOKED SLAB BACON, SRIRACHA-MAPLE GLAZE.

CAPPELLINI CUPCAKES

ANGEL HAIR PASTA, BÉCHAMEL, BABY ARUGULA, PECORINO ROMANO, BRIOCHE BREADCRUMBS, GRANDMA'S MARINARA.

TAMALES DE POLLO

CHICKEN, FIERY SALSA ROJA, COTIJA CHEESE, CILANTRO.

CHEF KAI'S FENNEL, CITRUS & GREENS

MIXED LOCAL GREENS, SHAVED FENNEL, MANDARIN ORANGES, GOAT CHEESE, WALNUTS, FIG-BALSAMIC GLAZE.

MAIN

PROSCIUTTO-WRAPPED SHRIMP FLORENTINE

COLOSSAL SHRIMP, CREAMY SPINACH FLORENTINE, GOUDA, PROSCIUTTO

CHICKEN BACON RANCH ALFREDO

PENNE PASTA, JALAPEÑO BACON, RANCH-ALFREDO SAUCE.

COUNTRY-SMOTHERED SIRLOIN

8 OZ. CENTER-CUT BEEF SIRLOIN, CARAMELIZED ONIONS, MUSHROOMS, PROVOLONE CHEESE, BEEF DEMI-GLACE.

NEW ENGLAND-STYLE FISH & CHIPS

BEER-BATTERED COD, CHIPS, CHIPOTLE TARTAR SAUCE, MALT VINEGAR, LEMON

DESSERT

CHOCO FLAN

RICH CHOCOLATE CAKE, MELTED CARAMEL.

INDIVIDUAL BASQUE CHEESECAKE

CREAM CHEESE, CARAMELIZED, CUSTARD

CINNAMON ROLL BREAD PUDDING

VANILLA DRIZZLE.