



## VENETIAN TERRACE

10.22.20

# VENETIAN NIGHTS MENU

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### FIRST COURSE

ROASTED BEETROOT SALAD

*Quinoa, endive, chevre cheese, lemon  
champagne vinaigrette*

### SECOND COURSE

LOBSTER BISQUE

*Roasted corn & crab fritter, chive oil*

### THIRD COURSE

SHRIMP COCKTAIL

*Tender chilled shrimp served on lettuce & house  
cocktail sauce*

### FOURTH COURSE

(SELECT ONE):

PISTACHIO CRUSTED HALIBUT

*Blistered tomatoes, potato puree, artichoke,  
and Fennel*

BEEF TENDERLOIN

*8 oz. Prime Aged Beef, turnip puree, herb tri  
color baby carrots, and red wine demi glaze*

### FIFTH COURSE

MANGOMISU

*Housemade dessert of fresh sliced mango &  
mascarpone*

