



# sundy HOUSE

## Prix-Fixe Tasting Menu

### First Course

(Choice of One)

Tomato Bisque, Crème, Basil Pesto

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Caesar Salad, Creamy Caesar Dressing  
Crostoni, Grana Padana, Tempura White Anchovies

§

Baby Greens, Citrus Sections, Grape Tomatoes,  
Almonds, Roasted Garlic, White Balsamic Vinaigrette

### Second Course

(Choice of One)

Lobster Ravioli, Ginger Carrot Puree,  
Julienne of Squash

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Beef Tenderloin Spring Roll, Wakame Salad,  
Sake Soy Reduction

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Grilled Vegetable & Goat Cheese Terrine  
Frisee Lettuce, Olive Oil, Balsamic Reduction

### Entrée Selections

(Choice of One)

Grilled Beef Tenderloin, Yukon Mashed Potatoes  
Buttered Baby Carrots, Roasted Shallot Demi Glace

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Citrus Grilled Mahi-mahi, Summer Bean Salad,  
Plum Tomato Vinaigrette

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Truffled Cheese Tortellini with Wild Mushroom  
Ragout, Shitake, Crimini & Oyster Mushrooms,  
Asparagus, Truffle Oil

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Pan Braised Chicken Breast, Oyster mushrooms,  
Carrots, Asparagus, Whipped Potatoes,  
natural pan sauce

### Dessert Selections

(Choice of One)

Blueberry Tart, Orange Glaze, Vanilla Ice Cream

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Warm Chocolate Lava Cake, Berry Coulis,  
Whipped Cream

**All Dinners are inclusive of one glass of wine**

**39 dollars per person  
(plus applicable taxes and gratuities)**

**\*menu items change on a weekly basis**