

# Sundy House Spring Prefixed Menu

## FIRST COURSE

### SOUP OF THE DAY

**CORIANDER SEARED TUNA**  
SESAME, WAKAME, CUCUMBER, SAKE SOY REDUCTION

**BEEF TENDERLOIN SOFT TACO**  
ICEBERG, CORN PUREE, TOMATO RELISH, MANCHEGO CHEESE

**FRESH MOZZARELLA**  
SUNDRIED TOMATO PUREE, BALSAMIC VINAIGRETTE, MARINATED OLIVES

## SECOND COURSE

**CAESAR SALAD**  
GARLIC CROSTINI, SHAVED PARMESAN

**MIXED BABY LETTUCE**  
CITRUS SECTIONS, GRAPE TOMATOES, ALMONDS  
WHITE BALSAMIC VINAIGRETTE

**CHOPPED ICEBERG SALAD**  
TOMATO, BACON, HARD EGG, BLUE CHEESE DRESSING

## ENTRÉE

**GRILLED PETITE BEEF TENDERLOIN**  
YUKON MASHED POTATOES, BABY CARROTS, ROASTED SHALLOT DEMI GLACE

### CHEF INSPIRED FISH OF THE DAY

**BRAISED BONELESS SHORT RIBS**  
BRAISING JUICES, HERB ROASTED POTATOES, BABY SPINACH

### CHEF INSPIRED PASTA OF THE DAY

**PAN FRIED CHICKEN PAILLARD**  
MUSHROOM MADEIRA SAUCE, ROASTED GARLIC, WHIPPED POTATOES, ASPARAGUS

**FENNEL CRUSTED PORK LOIN**  
HARICOT VERTS, SWEET POTATO PUREE, ROSEMARY CARAMELIZED ONIONS  
BAY LEAF BALSAMIC GLAZE

## DESSERT

**APPLE BLOSSOM**  
CARAMEL, VANILLA CRÈME FRAICHE

**VANILLA BEAN CRÈME BRULEE**  
CARAMELIZED SUGAR CRUST, FRESH BERRIES

\$ 35 PER PERSON PLUS TAXES AND GRATUITY  
INCLUDES COFFEE AND TEA