



sundy house

Winter Prix-Fixe Menu

35.00++ per person

First Course

Soup of the Day

Beef Tenderloin Spring Roll
Wakame Salad, Sake Soy Reduction

Tomato & Mozzarella Napoleon
Sundried Tomato Marinade, Arugula, Balsamic Reduction

Second Course

Baby Spinach, Crumbled Goat Cheese, Lemon Dijon Vinaigrette
Grape Tomatoes, Raw Julienne of Golden Beets

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

B.L.T. Salad
Baby Iceberg Lettuce, Bacon-Tarragon Vinaigrette, Sliced Tomatoes

Entrée

Grilled Petite Beef Tenderloin
Yukon Mashed Potatoes, Baby Carrots, Roasted Shallots, Demi Glace

Mahi Marinated in Citrus Herbed Olive Oil
Cranberry Couscous, Grilled Squash, Tomato Confit, Beurre Blanc

Paparadelle Pasta
Shiitake & Oyster Mushrooms, White Wine Garlic Cream
Wilted Arugula, Asparagus, Romano, Truffle Oil

Pan Roasted Chicken Breast
Roasted Mirepoix Vegetables, Whipped Potatoes, Natural Pan Sauce

Dessert

Puff Pastry "Vol Au Vent" Fresh Berries, Vanilla Glaze
Mixed Berry-Crème Fraiche Mousse

White Chocolate Bread Pudding, Fresh Berry Coulis
Chantilly Cream