

# HINTERLAND®

Prix Fix Menu

\$60/person

## Salad

Kuene farms mixed green salad  
cucumbers, cherry tomatoes, red onion, goat cheese, basil vinaigrette, balsamic syrup

## Entrees

Wood-fire grilled U.S.D.A Certified Angus Beef® ribeye  
garlic whipped potatoes, fresh vegetables, honey-chipotle veal reduction

or

Prosciutto dusted australian barramundi  
smokey bleu cheese grits, roasted sweet corn, piquillo pepper, sweet shrimp,  
spinach sauté, smoked tomato emulsion

or

Honey wheat dusted wood fire grilled kurobuta pork tenderloin  
pork belly, barley, pearl onion, brussels sprout sauté; drunken goat mornay sauce; horseradish  
whole grain mustard demi glace

## Dessert

Mocha creme brûlée - vanilla gelato and fresh strawberries

*Hinterland supports local farms that practice environmentally sound agriculture and sustainable farming. All fish is delivered fresh daily from both coasts. Our chef's are able to accomodate vegetarian and allergic needs.*