

# HINTERLAND®

Prix Fix Menu

\$40/person

## Salad

Kuene farms mixed green salad

cucumbers, cherry tomatoes, red onion, goat cheese, basil vinaigrette, balsamic syrup

## Entrees

Andouille encrusted hawaiian sunfish

roasted fingerling potato; andouille sausage, roasted corn, red pepper, tomato relish, chive aioli, red hot butter sauce

or

Wood-fire grilled pork tenderloin

pork belly, roasted sweet potato, komatsuna, pineapple chutney, veal reduction

or

Wood-fire grilled U.S.D.A. Certified Angus Beef® hanger steak

grilled tiger shrimp; vegetable fried rice; baby bok choy, kung pao, chili oil

## Dessert

Vanilla crème brûlée - valrhona chocolate gelato

*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*