

# RATHBUN'S

## Menu 2 - \$55.00 plus tax and gratuity

This menu is Four Courses

Please select one item from the small plates and one item from either the raw or soups area.

For the entrée, please select a total of three items that your guest will be able to choose from.

For the side plates, please select two sides. They will be served family style.

For the desserts, please select either one for all or the platter of four. For Parties of 40 or more, the menu will be a completely set menu  
Soups or raw plates can be omitted

### SMALL PLATES

Short Smoked Salmon Tostadas,  
Habaneros and Tiny Greens

Thai Rare Beef & Red Onion Salad,  
Cilantro

Roasted Pork Belly Taco, Orange Hoisin, Cilantro

### RAW PLATES

Ahi Tuna "Crudo", Citrus,  
Serranos & Cold Pressed Olive Oil

Thin & Raw Beef Sirloin  
Smoked Salt, Truffle Mustard Aioli

Romaine Heart Salad with Gruyère Cheese

### SOUP BOWLS

Stove Works Evening Soup

Mock Turtle Soup with Dry Sack Sherry

African Squash Bisque, Cranberry Relish  
Shaved Foie Gras

### BIG PLATES

Carolina Mountain Red Trout  
Ponzu Hollandaise

Tarragon & Lemon Roasted Chicken,

Rosemary Basted Beef Flat Iron Steak  
Heart of Palm, Arugula & Lemon Oil

Maine Lobster and Roasted Green Chile Soft Taco,  
Cascabel Cream and Green Tomato Pico  
(Supplement of \$10.00 per order)

Center Cut 6oz Beef Petit Filet  
Brown Butter Jus

### SIDE PLATES

Vermont Sweet Butter Mashed Potatoes

Hand Cut French Fries, Blue Cheese Fondue

Creamed Yellow Corn & Gouda Cheese

Sesame Stir Fry Choy Sum

### DESSERTS

Banana Peanut Butter Cream Pie

KROG (Candy) BAR

Red Velvet Cheesecake