

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

Butternut Squash Tortellini's,
Candied Pecans

RAW PLATES

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

Krog Street Mozzarella,
Sicilian Sundried Tomatoes
Sweet Basil

Romaine Heart Salad with Gruyère Cheese

SOUP BOWLS

Stove Works Evening Soup

Mock Turtle Soup with Dry Sack Sherry

Creamy Garlic-Fennel Soup

BIG PLATES

Seared Ahi Tuna, "Rare", Sticky Rice Cake
Orange Soy Butter

16 oz Double Bone Pork Chop
Red Cabbage Carbonara

Tarragon Roasted Chicken,
Meyer Lemons & Creamy Mashed Potatoes

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

Maine Lobster and Roasted Green Chile Soft Taco,
Cascabel Cream and Tomato Pico
(Supplement of \$5.00 per order)

Braised Brisket in Smoked Tomato Jus
Elbow Macaroni & Tillamook Cheddar Tart

SIDE PLATES

Vermont Sweet Butter Mashed Potatoes

Brown Butter Cauliflower Mash

Creamed White Corn & Gouda Cheese

Elbow Macaroni & Tillamook Cheddar Tart

DESSERTS

Banana Peanut Butter Cream Pie

KROG (Candy) BAR

Mini Chocolate Cube,
Mexican Chocolate Mousse