

RATHBUNS

Menu 4 - \$65.00 plus tax and gratuity

This menu is five courses.

Please select one item from the small plates and one item from the raw and one from the soup.

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

SMALL PLATES

Short Smoked Salmon Tostadas,
Habaneros and Tiny Greens

Jonah Crab Tart, Creole Mustard
Sweet Pepper Ketchup

Thai Rare Beef & Red Onion Salad,
Cilantro

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

Thin & Raw Beef Sirloin,
Smoked Sea Salt & Slow Roast Garlic Aioli

SOUP BOWLS

Stove Works Evening Soup

Mock Turtle Soup with Dry Sack Sherry

Tomato-Tortilla Soup, Queso Cotija

SECOND MORTGAGE PLATES

14 oz. Veal Chop,
Sweet Corn & Gouda Cheese Fondue
(Supplement of \$10.00)

Fennel Seared Salmon, Tzatziki
Feta Orzo, Roasted Beets

Tarragon Roasted Chicken,
Meyer Lemons & Creamy Mashed Potatoes

SECOND MORTGAGE PLATES

Prime 20 oz Bone In Ribeye,
Warm Point Reyes Blue Cheese Vinaigrette

Crispy Duck Breast with Thai Risotto,
Green Curry Essence

Seared Ahi Tuna "Rare", Soy-Sesame Sauce
Chinese Eggplant

Center Cut 10 oz Beef Filet, Brown Butter Jus

****Add Shrimp to any order for an additional
\$7.50 per order**

SIDE PLATES

Vermont Sweet Butter Mashed Potatoes

Brown Butter Cauliflower Mash

Creamed White Corn & Gouda Cheese

Red Cabbage Carbonara

Roasted Zucchini, Horseradish

DESSERTS

Banana Peanut Butter Cream Pie

Goey Toffee Cake Jack Daniels Ice Cream

KROG (Candy) BAR

French Butter Caramel Tart