

RATHBUNS

Menu 4 - \$75.00 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

Herbed Gnocchi, Niman Lamb, Baked Ricotta
Natural Jus

Thai Rare Beef & Red Onion Salad
Cilantro

RAW PLATES

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

Krog Street Mozzarella, Sun Dried Tomatoes
"O" Sherry Vinegar, Basil

Romaine Heart Salad with Gruyère Cheese

Thin & Raw Beef Sirloin,
Smoked Sea Salt Truffle Mustard Aioli

SOUP BOWLS

Stove Works Evening Soup

Mock Turtle Soup with Dry Sack Sherry

African Squash Bisque, Cranberry Relish
Shaved Foie Gras

BIG PLATES

Crispy Duck Breast with Thai Risotto
Green Curry Essence

Jonah Crab Stuffed Acadian Redfish
Preserved Lemon Velouté, Leek greens

Tarragon & Lemon Roasted Chicken

SECOND MORTGAGE PLATES

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

12 oz. Veal Porterhouse, Truffle Butter
White Wine Poached Pears
(Supplement of \$10.00)

Maine Lobster & Roasted Green Chile Soft Taco
Cascabel Cream, Tomato Pico

Center Cut 10 oz Beef Filet, Brown Butter Jus

SIDE PLATES

Vermont Sweet Butter Mashed Potatoes

Brown Butter Cauliflower Mash

Creamed Yellow Corn & Gouda Cheese

Country Ham Grits

DESSERTS

Banana Peanut Butter Cream Pie

Goey Toffee Cake Jack Daniels Ice Cream

KROG (Candy) BAR

Red Velvet Cheesecake