

Amarett bistro



April 16th-21th 2018

Appetizers

Caesar – Romaine, Croutons, Pecorino Romano, Classic Dressing

House Salad - Baby Greens, Roasted Red Peppers, Fennel, Red Onion, Basil Vinaigrette

Crispy Calamari – Pickled Onions, Hot Peppers, Lemon Aioli

Maine Lobster Bisque – Tarragon Oil, Sherry Reduction

Scallop Crudo – Lime “Broth,” Fresno Chili, Cilantro, Tobiko

Compressed Watermelon – Blueberry Vinaigrette, Feta Cheese, Candied Walnut, Arugula

\$20.18

Pork Tenderloin – Sweet Potato Hash, Dried Fruit Chutney, Pork Jus

Buttermilk Fried Chicken Breast – Whipped Potato, Braised Greens, Country Gravy

Tomato Ravioli – Tomato and Ricotta Filling, Parmesan Broth

\$30.18

Salmon – Beluga Lentils, Dill Oil, Lemon Beurre Blanc

Scallops – Citrus Risotto, Golden Raisin Caponatina

Filet Medallions – Cheddar Au Gratin Potato, Wild Mushroom Demi Glace

Dessert

Chocolate Hazelnut Custard, Salted Caramel Sauce