



# TASTE OF UTC

3 COURSE PRIX FIXE DINNER MENU - \$43 PER PERSON  
AVAILABLE WINE PAIRING.

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## FIRST COURSE

### SOUP OF THE DAY

PLEASE ASK US THE SOUP SELECTION.

### HARVEST SALAD

MIXED FIELD GREENS, ROASTED BUTTERNUT SQUASH, CRANBERRIES  
GOAT CHEESE, TOASTED PEPITAS, CHERRY TOMATOES  
BALSAMIC VINAIGRETTE.

## ENTREE

### BLUE CHEESE ENCRUSTED PRIME STRIP

12 OZ NEW YORK STRIP, WISCONSIN BUTTERMILK BLUE CHEESE  
RED WINE SAUCE, ROASTED POTATOES & GREEN BEANS WITH  
TOASTED ALMONDS.

### PORK OSSO BUCO

PORK SHANK, SLOW BRAISED WITH HERBS, SPICES & RED WINE  
BUTTERNUT SQUASH RISOTTO, GLAZED CARROTS AND SAUCE REDUCTION.

### GRILLED SWORDFISH

FRESH COSTA RICAN SWORDFISH, GRILLED WITH BLACKENED SEASONING  
LOBSTER RAVIOLI, TOMATO CONFIT, LEMON BURRITO BLANC, ARUGULA  
SHAVED FENNEL & DILL SALAD, BALSAMIC REDUCTION.

**ADDITIONAL OFFERINGS** MAIN LOBSTER TAIL 21 | GULF SHRIMP 8 (3)

## DESSERT

### CREME BRULEE

HOUSE MADE CUSTARD, CARAMELIZED TOP, FRESH BERRIES.

### AFFOGATO

FRESH BREWED ESPRESSO, POURED OVER VANILLA ICE CREAM  
CHANTILLY CREAM, PIZZELLE COOKIE, BITTERSWEET CHOCOLATE.