



— KITCHEN & BAR —

TASTE OF UTC

3 COURSE PRIX FIXE DINNER MENU - \$49 PER PERSON.

WINE & COCKTAIL PAIRING \$26

FIRST COURSE

HOUSE CHOPPED SALAD

POWER BLEND OF GREENS, TOMATOES, CREAMY VINAGRETTE, BACON, DRIED CHERRIES
CANDIED WALNUTS, FRESHLY GRATED PARMESAN.

FRENCH ONION GRATINE

CARAMELIZED ONIONS, GRUYERE CHEESE, CROSTINI.

CUCUMBER GAZPACHO

CUCUMBER, GREEK YOGURT, FRESH DILL, SERVED CHILLED.

WINE PAIRING: FAIRE LA FETE BRUT, FRANCE

ENTREE

SEARED TUNA STEAK

A1 SUSHI GRADE YELLOWFIN TUNA, SEARED RARE, WHITE RICE, SAUTEED SPINACH
ROASTED SEASAME SAUCE, SPICY AIOLI.

WINE PAIRING: L'ECOLE NO 41 CHARDONNAY, COLUMBIA VALLEY

PORK SHANK OSSO BUCCO

SLOW BRAISED PORK SHANK WITH MUSHROOM REDUCTION SAUCE
TOMATO RELISH OVER CREAMY PARMESAN RISOTTO & ASPARAGUS.

WINE PAIRING: LA CHASSE DE PRINCESS, COTES DU RHONE, FRANCE

NEW YORK STRIP

14OZ C.A.B. PRIME - MASHED POTATO, CIPPOLINI ONION, BORDOLAISE SAUCE.

WINE PAIRING: OLEMA BY AMICI CABERNET SAUVIGNON, SONOMA CA

DESSERT

COCONUT CREME BRULEE

COCONUT CUSTARD, COCONUT FLAKES, BRULEED TOPPING.

CHOCOLATE MARQUISE

RICH CHOCOLATE PARFAIT, SERVED WITH CREME ANGLAISE.

COCKTAIL PAIRING: ESPRESSO MARTINI