

EINSTEIN'S

Three Course Prix Fixe Menu
\$90 per couple

1ST COURSE

Choice of one per person

Fried Green Tomato
fresh goat cheese, cherry tomatoes, with a red pepper aioli

Manchego Fritters
with garlic chili honey

Fiji Apple Salad
dried cranberries, golden raisins, goat cheese and candied walnut, with white balsamic vinaigrette

Beet Salad
frisee & arugula, apricot bacon jam, goat cheese, white balsamic

2ND COURSE

Choice of one per person

8oz Filet
whipped potatoes, herbed red wine demiglace, grilled asparagus

Parmesan & Herb Crusted Rack of Lamb
seasonal vegetable hash, sweet sour red pepper sauce

Roasted Poussin
carrot linguini with heirloom grape tomatoes

Pan Seared Red Snapper
creamy polenta, garlic green beans, citrus shallot vinaigrette

3RD COURSE

Choice of one per person

Chocolate Mousse Cake

Grand Marnie Cheesecake

**vegan, vegetarian, special dietary options available.*