



Seven Course Menu

25

choose one item from each course

Amuse-Bouche

Soup de jour!

Salad

Caprese Salad

locally grown tomatoes and bocconcini cheese drizzled with Chilean avocado oil

Chef's Choice

crisp greens and vegetables tossed with a berry dressing

First Tapas Course

Samosas

traditional East Indian pastry stuffed with spiced potatoes and peas. served with homemade dipping sauces.

Patatas Bravas

crispy seared potatoes with tangy aioli

Second Tapas Course

Ahi Tuna Tar Tar

avocado, tuna and sesame dressing bedded on toasted crostini

Brown Butter Asparagus

sautéed asparagus in creamy butter

Sorbet

Entrée

Emporium Filet

six oz. filet served with red wine reduction

Honey Chipotle Chicken

chicken breast baked with our honey chipotle glaze

Scallops

caramelized sea scallops served with creamy beurre blanc

Pesto Risotto

served with sun dried tomatoes and shaved parmesan

Dessert

Crème Brûlée

smooth vanilla bean custard topped with hard caramel

New York Cheesecake

creamy cheesecake with a graham cracker crust
choice of dulce de leche, decadent chocolate or raspberry sauce

Flourless Chocolate Cake

free of sin and full of taste!