

ORANGE COUNTY
**RESTAURANT
WEEK**
MARCH 6-12, 2016

THANK YOU
FOR JOINING US!



Enjoy Our
Restaurant Week
Menu

DINNER MENU

\$50 per person

Three Course Prix-Fixe Menu

Please select one from each category

FIRST COURSE

Choice of

Marinated Beets Burrata, Citrus Segments, Pistachio Crumble
'Trisae'tum, Pinot Noir

Flat Bread Truffle Oil, Ricotta, Mushroom, Spinach Pesto
Terlan Alto Aldige, Pinot Grigio

Seared Ahi Tuna Avocado, Radish, Sriracha Aioli, Crispy Wonton
Ferrari Carano, Fume Blanc

SECOND COURSE

Choice of

Miso Chilean Seabass Seared Bok Choy, Oyster Mushroom, Peanuts, Micro Celery
La Crema, Chardonnay

Bavette Steak Chipotle Mashed Potato, Grilled Torpedo Onion, Chimichurri
Termes, Tempranillo

Center Cut Filet au Poivre Local Carrots, Potato Gratin, Peppercorn Demi
Fortnight, Cabernet Sauvignon

Hand Cut Fettuccine Peas 3 Ways, Lemon Zest, Roasted Tomato, Parmesan
Tenuta Di Arceno, Chianti Classico

THIRD COURSE

Choice of

Artisanal Cheese Trio Seasonal Fruit, Local Honey, Crostini

Profiteroles Seasonal Ice Cream, Warm Chocolate Sauce

Sparkling Wine

Add Wine Pairing for only \$20 per person

Orange Hill
RESTAURANT BAR SPECIAL EVENTS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Vegetarian options are available. Beverage, tax and gratuity not included. No splitting or sharing.