

# ATLANTIC GRILL

## Prix-Fixe Dinner

\$45. Available until 7pm

### Appetizers

#### Market Soup

seasonal favorites

#### Classic Caesar\* Salad

romaine / kale / ficelle croutons / parmigiano-reggiano

#### Vegetable Roll

cucumber / avocado

### Entrees

#### Honey Brined Roasted Sullivan County Farms Chicken

butternut squash risotto / chanterelles / parmesan broth

#### Crispy Skin Faroe Island Salmon\*

forbidden black rice / squash / eggplant caviar / tarragon watercress sauce

## **Sushi Platter**

spicy tuna\* roll and 1pc. each of shrimp / tuna\* and yellowtail\* sushi

## **Entrees - Simply Grilled**

### **Faroe Island Salmon\* or Atlantic Swordfish**

Marinated with extra virgin olive oil, lemon, garlic and caper and served with sauteed broccoli rabe

## **Desserts**

### **Dark Chocolate Sundae**

espresso caramel / turkish coffee gelato/ whipped cream

## **Gelatos**

### **Sour cream**

### **Turkish coffee**

### **Black currant**

## **Sorbets**

### **Orange**

### **Mango**

**Milk Chocolate**

**Coffee & Tea**

Choice of:

**Coffee**

**Decaffeinated Coffee**

**Lipton English Breakfast**

**Decaffeinated Earl Gray**