

Cabaret Prix Fixe Dinner

-36 PER PERSON • 2 COURSES STARTER AND ENTRÉE

To Start

Soup du Jour

Terrine of Chef's Daily Selection

East Coast Oysters [6 Supplemental]

Half Dozen Oysters on the Half Shell, Cocktail & Champagne Vinegar Mignonette Sauces

Shrimp Cocktail [8 Supplemental]

Ginger Horseradish Cocktail Sauce, Lemon

Smoked Salmon Plate

Norwegian Smoked Salmon, Capers, Red Onion, Chopped Egg, Croutons

Burrata Salad

Creamy Ball of Burrata, Arugula, Shaved Fennel, Strawberries, Toasted Pistachios, Sichuan Peppercorn Vinaigrette

Chilled Roasted Jumbo Asparagus Caesar

Caesar Dressing, Shaved Parmesan, Croutons

Main

Sauté Atlantic Cod Fish

Roasted Potatoes, Chilled Eggplant Caponata, Basil Sauce

Crispy Duck Confit

Frisee Lettuces, Pancetta Lardons, Rosemary Jus

Brookside Angus Beef Brie Burger

Lettuce, Tomato, Hot & Sour Pickles, Caesar Side Salad

Chinese BBQ Glazed Chicken Breast

Sticky Rice, Cantonese Cucumber Salad, Chili Oil

Tagliatelle Primavera

*Asparagus Tips, Fresh English Peas, Fresh Herbs, Goat Cheese Crema
+ [Prosciutto-6]*

Grilled Yellow Fin Tuna Niçoise Salad [8 Supplemental]

Seared Rare, Potatoes, Baby Tomatoes, Niçoise Olives, Hard Boiled Egg, Red Wine Vinaigrette

NY Strip Steak [10 Supplemental]

Warm German Potato Salad, Blue Cheese Sauce

[Side of French Fries]