

(This is a sample menu)

Two-Course Prix Fixe Dinner

Carrot Ginger Soup

Miso Glazed Shitake Mushrooms, Lime Crème Fraiche, Cilantro Oil

Chilled Asparagus Salad

Baby Red & Yellow Tomatoes, Shaved Parmesan, Lemon Vinaigrette

Watercress & Endive Salad

Point Reyes Blue Cheese, Toasted Walnuts, Red Wine Vinaigrette

Smoked Salmon Plate

Capers, Red Onion, Chopped Egg, Crème Fraiche, Croutons

7.00 Supplemental

Shrimp Cocktail

5 Jumbo Shrimp served with Homemade Cocktail Sauce and Fresh Lemon

10.00 Supplemental

Brookside Burger

Gruyere Cheese, Red Pickled Onions Sriracha Aioli, Fries

Mezza Rigatoni

Roasted Eggplant, Tomato Parmesan Crema, Fresh Basil

Oven Roasted Chicken Breast

Pomegranate Glazed Carrots, Jicama Orange Salad, Grilled Red Onion Serrano Chili Vinaigrette

Prince Edward Island Mussels Provencal

Tomatoes, Garlic, Toasted Crouton

3.00 Supplemental

Atlantic Salmon

Tri-Color Pearl Couscous, Cucumber Yogurt Salad, Warm Roasted Tomato Vinaigrette

5.00 Supplemental

NY Strip Steak Frites

Horseradish Mustard Compound

10.0 Supplemental

30 per person for Two-Course Dinner

Sales Tax and Gratuity are not included

SMALL PLATES

Chilled Asparagus Salad 12

Baby Red & Yellow Tomatoes, Shaved Parmesan, Lemon Dressing

Roast Duck Quesadilla 16

Pepper Jack Cheese, Pico de Gallo, Guacamole, Sour Cream, Tomatillo Salsa Verde

Smoked Salmon 16

Capers, Red Onion, Chopped Egg, Crème Fraiche, Croutons

Cheese Plate 14

Selection of 3

Angus Beef Sliders 16

Gruyere Cheese, Pickled Red Onions, Spicy Sriracha Aioli

Blistered Shishito Peppers 12

Dusted with Spicy Togarashi, Wasabi Aioli & Ponzu Dips

Side of Fries 8

DESSERTS

Flourless Chocolate Cake 12

Mango Raspberry Crumble 13

Hershey's Chocolate Mousse 12

Brownie Sundae 13

Matcha Crème Brulee 13

Homemade Chocolate Chunk Cookies (2) 7

Cheese Plate 14

Selection of Ice Cream & Sorbet 10

BROOKSIDE SWEETS

Flourless Chocolate Cake 12

Raspberry Mascarpone Cheesecake 12

Panna Cotta 10

Mixed Berries 12

Selection of Ice Cream & Sorbet 12

Cheese Plate 14

Chef's Dessert Sampler 14

DESSERT BEVERAGES

CHOCOLATE TOASTED ALMOND MARTINI 12

Amaretto di Saronno, Godiva Chocolate Liqueur, Irish Cream Liqueur

CARRIAGE HOUSE HOT MOCHA 12

Colombian Coffee, Kahlua, Crème de Cacao, Giffard Vanilla Liqueur

CHOCOLATE COVERED RASPBERRY MARTINI 12

Stoli Razz Vodka, Godive Chocolate Liqueur, Irish Cream Liqueur

RED VELVET CAKE MARTINI 12

Frangelico Hazelnut Liqueur, Ketel One Vodka, Crème de Cacao, Grenadine

Fresh Brewed Colombian Coffee, Hot or Iced 4

Steven Smith Teas 4