

INTREPID

STEAK || SEAFOOD || RAW BAR

Taste of Intrepid

FIVE COURSE DINNER MENU

\$105 PER PERSON

Additional \$50 to include 2 Glasses of Wine and 1 Cocktail

FIRST COURSE

Crab & Lobster Salad

Artisan Greens, Jumbo Lumb Crab, Lobster, Scallions, Coriander, Tobiko

SECOND COURSE

Caesar Salad

Romaine, Parmesan, Croutons

THIRD COURSE

Pork Belly

Parsnip Purée, Coconut Rum Glaze

FOURTH COURSE

CHOICE OF

Seared Swordfish

Charred Broccolini, Fingerling Potatoes

Le Petit Filet

Pommes Purée, Wild Mushrooms, Sauce Bordelaise

FINAL COURSE

Bread Pudding

Toasted Butter Crumb, Princess Rum Sauce

BEVERAGES

CHOICE OF

COCKTAIL: Hand-Shaken Hibiscus Daiquiri **or** Smokey Old Fashioned

WHITE WINE: Saint-Cyr 'La Galoche', Beaujolais Blanc

RED WINE: J.Lohr Estates Falcon's Perch, Monterey

(GF) - Gluten Free

17% gratuities will be added to the menu price listed.

If you have any intolerance or specific diet, please ask your waiter for guidance.
Consumption of raw or under-cooked meats can present a potential health risk.