

# ENOTRIA

*Restaurant & Wine Bar*

## Prix Fixe Dinner Menu

**\$45 Per Person**

No Substitutions Please

### First Course

**Sautéed Squid** roasted garlic, garden basil, stewed tomatoes

### Second Course

**Heirloom Tomatoes** goat cheese, micro basil, sea salt, truffle-basil oil, aged balsamic

### Third Course

(Please Choose One)

**Grilled Flat Iron** roasted parsnip, spinach, shaved endive, orange, mustard demi

**Pan Fried Cod** roasted Yukon gold potatoes, pearl onions, seasonal greens and tomato saffron sauce, crisp leeks

**Scallop Risotto** bay scallops, basil infused risotto, cherry tomato, peas

### Fourth Course

**Butterscotch Crème Brûlé** chantilly cream

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As a courtesy to other diners, please set cell phones and pagers to silent.  
Split plate charge of \$5 for all entrées. Some dishes cannot be split.

Gratuity of 18% will be added to parties of six or more

Corkage fee of \$15 first 750 ml. ~ \$25 for second 750 ml. and magnums or larger (limit 2)

Executive Chef / General Manager ~ Anthony Brenes Wine Director ~ Chad Seaburg